

MARCH 15, 1952

THE NATIONAL *Provisioner*

Leading Publication in the Meat Packing and Allied Industries Since 1891

"Sincerely yours"...for
38 years

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and a spirit which has won for us
the most vital of all business
assets: the loyalty, the friendship
and the goodwill of our many
customers and suppliers.

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*38th
Anniversary*

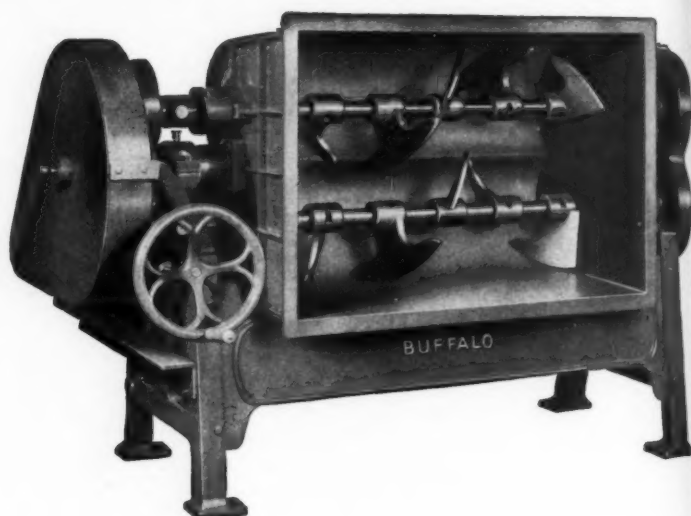


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Griffith's Purified* Cereals are top-quality binders—as fine as money can buy. And, of course, they comply with the standards of Q. M. C. Technical Bulletin No. 1, and the N. C. A. In addition, they have been scientifically processed to eliminate contaminating micro-organisms—thus reducing the risk of "inside" spoilage. *(Covered by U. S. Sterilization Patent Numbers 2107697, 2189947, and 2189949.)

For exclusive anti-spoilage protection use Griffith's Purified Cereals—they'll help cut your losses and show a profit. Don't hesitate to write—**TODAY**—for more information. No obligation, of course.



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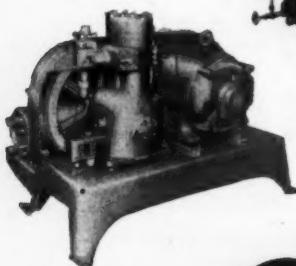
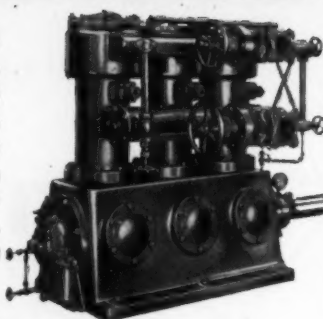
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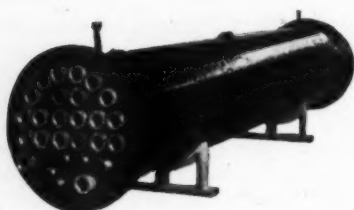
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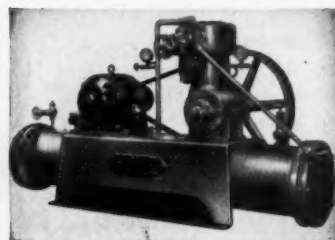
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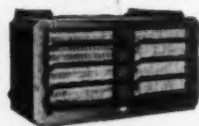
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THE NATIONAL



Provisioner

VOLUME 126

MARCH 15, 1952

NUMBER 11

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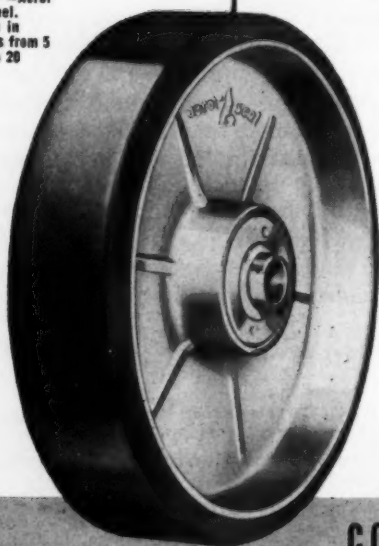


You'll find its members in practically every major industrial plant in the country . . . "Five Thumbers" are the chaps who buy on price, and ignore quality . . . overlooking maintenance cost savings that total thousands of dollars.

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ONLY THE BEST GOES INTO BATAVIA

The plain hard facts prove you save with **CHEVROLET** Advance-Design **TRUCKS**

FACT No. 1

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Compare the list price of a Chevrolet truck with that of any other truck built to handle the same payloads. You'll find the Chevrolet truck lists for less, yet brings you ruggedness, stamina and great truck features you won't find in many trucks costing much more.

FACT No. 2

ROCK-BOTTOM OPERATING COSTS

Dollar-for-dollar comparisons prove that Chevrolet trucks cost least to own and maintain. Valve-in-Head economy saves on gas, in the 105-h.p. Loadmaster or 92-h.p. Thriftmaster engines. Four-way engine lubrication reduces wear and oil costs. Rugged construction means long life.

FACT No. 3

ENGINEERED FOR YOUR LOADS

Every Chevrolet truck is factory-matched to payload and service requirements. You don't have to buy

more truck—or settle for less truck—than you need for your loads. Frame, axles, springs, body, brakes and power are balanced for the job.

FACT No. 4

LOWER, SLOWER DEPRECIATION

Records show that Chevrolet trucks traditionally bring more money at resale or trade-in than many other makes. Chevrolet's market value stays up because the value stays in! Here is important and convincing proof that Chevrolet is the best truck buy!



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* Low Bowl (35" from floor to bucket rest) ... easy loading.

* Heavy Knife Shaft with extra heavy Timken roller bearings ... totally enclosed and sealed.

* Turning Plow delivers meat toward center of bowl.

* Flexible Bowl Scraper removes viscous material from bowl and turns meat over once for each bowl revolution.

* Giant Bowl Bearing requires no steady rests, imposes no "drag" ... hence low power demand.

* Adjustable Bowl Bearing ring assures perfect alignment and seal between bowl and apron.

* Adjustable motor base assures accurate V belt tension.

* Bowl Drive through roller chain and enclosed worm gear.

* Unique lubricant recovery feature.

* Extra apron clearance allows unobstructed entrance of meat to knives.

* "Over the side" unloading keeps meat always in full view and prevents possible contamination from contact with under side of bowl.

* Automatic Revolving Disk unloader unloads the largest bowl in 1/2 minute.

* Unloader Disk Scraper guides meat into discharge chute and keeps unloader disk clean.

* Unloading chute, heavily tinned.

* Unloader reducer gears run in oil and are totally enclosed.

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SOLID SATISFACTION

The correct operating principle, which has characterized BOSS Silent Cutters* from their first appearance at the turn of the century, and progressive refinement of detail, as indicated by the partial list of features which is a part of this advertisement, "add-up" to solid satisfaction for BOSS users and steadfast good will for us.

Ask any present user what he thinks of his BOSS Silent Cutter! Then ask a BOSS representative to point out the money saving, product improving, production increasing facts of BOSS construction and operation. Or write for our new Sausage Machinery Catalog No. 627-D, which includes details of other BOSS Sausage Equipment also.

*Patents Pending

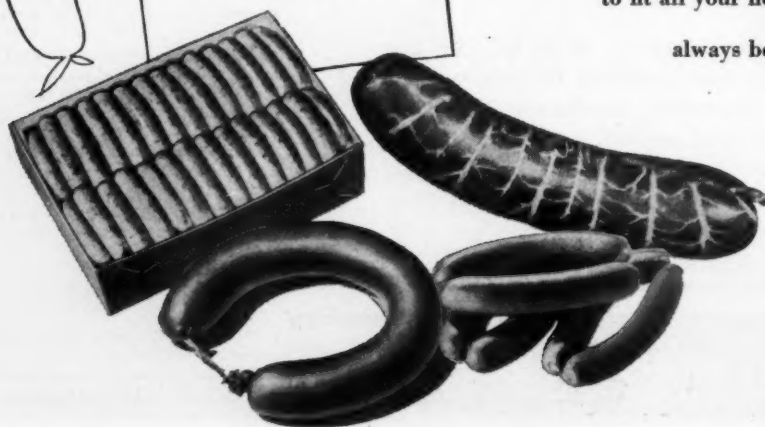
Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

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ARMOUR

AND COMPANY

Casings Division • Chicago 9, Illinois

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The Founder of
H. J. Mayer & Sons Co., Inc.

They all want to know how she gets that wonderful savory flavor. Her "secret" is really the secret formula developed by the Mayer family for the NEVERFAIL 3-Day Ham Cure. In NEVERFAIL, a special blend of aromatic spices is incorporated with the curing salts. Thus the seasoning goes in with the cure...actually pre-seasons every morsel and fibre of the meat as no surface seasoning can do. It adds an extra goodness to the fine old-fashioned, full-bodied flavor of well cured ham. At the same time, NEVERFAIL produces an eye-catching cherry pink color and a uniformly tender texture, firm and juicy.

You may be sure this successful hostess...and her guests...will always buy the same brand of ham. That explains why users of the NEVERFAIL 3-Day Ham Cure have become the leaders in their areas. And remember...the NEVERFAIL 3-Day Ham Cure actually reduces your costs. It shortens the time in cure...and it eliminates the uncertainty and high labor cost of mixing your own curing compounds. Write today for complete information.

Pre-Season your bacon, sausage meat and meat loaves! Use NEVERFAIL Pre-Seasoning Cure as a rubbing compound and in your chopper. Inquire about Neverfail Pumping Cure for pumped bacon.

H. J. MAYER & SONS CO., INC.

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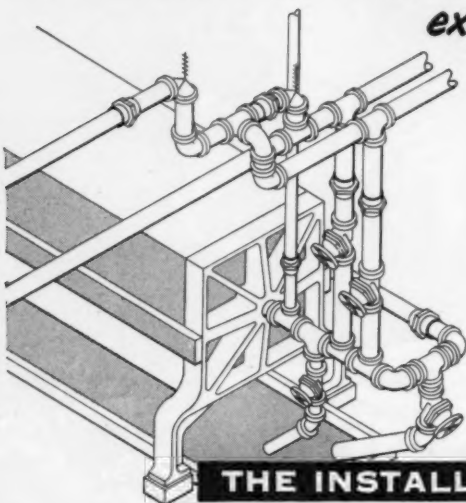
IN CANADA: H. J. MAYER & SONS CO. (CANADA) LIMITED, WINDSOR, ONTARIO

The National Provisioner—March 15, 1952



Do Your Valves Last This Long?

...on Semi-Solids, for example



Crane Packless Diaphragm Valves handling liquid clay to filter presses. Onondaga Pottery Co., Syracuse.

THE HISTORY

Plug cocks were used in this service before replacing with Crane Diaphragm Valves. But the cocks lasted no more than 2 to 8 weeks. They quickly cut out at the plug and body, damaged by the gritty particles and highly erosive effects of liquid clay at 140 psi. pressure.

After 11 months' uninterrupted service, Crane Diaphragm Valves showed no significant wear or damage resulting from normal operating conditions. They sharply reduced maintenance and replacement costs over plug cocks, and were approved as standard equipment on filter press piping.

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More Crane Valves Are Used Than Any Other Make!

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MAINTENANCE COST:

None yet - Big savings indicated

CORROSION-RESISTANCE:

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SERVICE LIFE:

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OPERATING RESULTS:

No interruptions - Easier operation - Lower cost

PRICE:

Good

AVAILABILITY:

Stock item - Crane

THE VALVE

In Crane Iron Body Packless Diaphragm Valves, the Neoprene diaphragm acts as bonnet seal only; is not subject to crushing and rapid wear. Separate disc with Neoprene insert shuts off flow even should diaphragm fail. Choice of fully Neoprene lined or unlined valves. Highly recommended for many common and corrosive services; sludges, slurries, etc. See your Crane Catalog or Crane Representative.



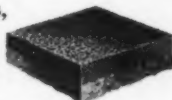
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FEREM FLOORS

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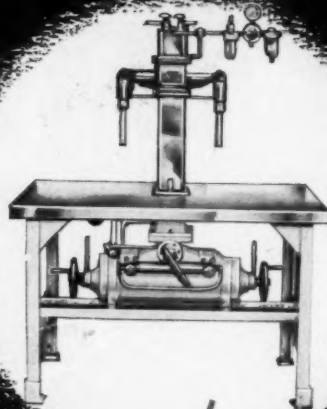
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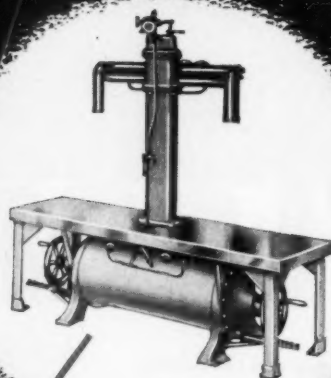
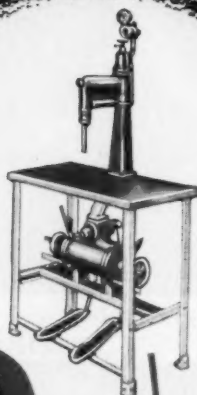
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SERVING THE MEAT INDUSTRY SINCE 1914

USDA May Lift Embargo on Mexican Cattle

The U. S. Department of Agriculture announced this week that if no further outbreaks of foot-and-mouth disease occur, it may lift the embargo on Mexican cattle and permit their entry into the United States on and after September 1, 1952. This decision was reached after discussions with the Livestock Industry Advisory Committee on Foot-and-Mouth Disease, the Bureau of Animal Industry and the Foot and Mouth Subcommittee in Congress. The USDA may draw up a regulation which would quarantine cattle below the border several days before being permitted to enter the United States from Mexico.

At present the U. S. government has about 1,770 persons employed in combating and checking on the disease in cooperation with the Mexican government. At one time it had 8,000 and it has spent \$123,000,000 on the project. If the embargo is lifted USDA will maintain a small staff in Mexico to check reports and make laboratory tests on suspected outbreaks.

Ask for Stiffer Controls Law

The American Federation of Labor has asked Congress for a stronger controls law, with government subsidies to hold down the price of food. AFL President William Green also told the Senate banking committee, which is holding hearings on extension of the Defense Production Act, that the new law should not provide for wide decontrolling of prices.

Ellis G. Arnall, OPS director, told the committee: "I believe the overwhelming majority of the American people want to see price controls continued. They can visualize what would happen if Congress failed to extend authority for price stabilization."

WSB Issues Another Order on Packer Raises

The Wage Stabilization Board in Resolution 80 has granted advance permission for meat packers under specified conditions to increase the wage rates of women workers if such increases do not reduce the male-female rate differential to less than 9c per hour.

John Morrell & Co. and Local No. 1, UPWA (CIO) have come to an agreement providing for increases of 6 to 7½c per hour for approximately 3,400 hourly paid employees at the Ottumwa plant. The agreement follows a pattern set by the major packers and provides for a blanket 6c per hour retroactive to December 17, plus an additional 1½c increase for women employees retroactive to February 18. The agreement also provides that, subject to WSB approval, the company will increase certain hourly wage rates for jobs which are presently below the industry pattern in an amount not to exceed 305 3½c brackets, and to compensate employees for the difference between the amount they receive while on jury duty and their regular pay. Other fringe issues were also settled.

OPS "Considering" Decontrol of Foods

OPS is going to give "priority" to the food industry's arguments for decontrol. The agency will also make adjustments in ceiling prices wherever it can be demonstrated that earnings have been impaired. A seven-man committee has been set up within OPS to consider the matter. Edward F. Phelps, jr., assistant to Price Director Ellis G. Arnall, added that he found it impossible to predict what final conclusions will be reached by the decontrol committee. As to rumors that OPS plans to reduce ceilings on those foods where market prices are currently below ceilings, Phelps asserted that "the impression is almost entirely fallacious."

Subcommittee Named to Study Price Supports

Chairman Ellender of the Senate agriculture committee this week appointed a subcommittee, which he will head, to hold hearings on legislation affecting formulas for parity prices and price support levels. Members include Senators Anderson of New Mexico, Humphrey of Minnesota, Aiken of Vermont and Young of North Dakota. The hearings will be on: 1) S 2115, to continue the existing method of computing parity prices under which parity prices will be the higher of the prices computed under new or old parity formulas, and 2) S 450, to encourage production of agricultural commodities by providing supports at not less than 90 per cent of parity for non-basic commodities.

OPS Revises Meat Distribution Order And Issues New Suspension Procedure

THE Office of Price Stabilization Wednesday issued procedural regulations intended to provide formal machinery for hearings, oral arguments and appeals for persons who feel they are adversely affected by meat distribution orders. They are effective March 17.

OPS also created a Meat Distribution Board of Appeals to hear appeals and supervise hearings in connection with meat distribution cases. Such things as denials of applications for adjustment or for approval or transfer of registrations may be appealed. This machinery for the appeals and hearings is set up by Distribution Procedural Regulation 1; Delegation of Authority 11, Revision 1; Delegation of Authority 12, Revision 1 and Supplements 1 and 2, and Delegation of Authority 56.

At the same time OPS issued a revised meat distribution regulation, (DR 1, Revision 1) which reflects the elimination of livestock slaughter quotas, continues the requirements that slaughterers be registered and clarifies the provisions of the old regulation. It provides for suspending or revoking livestock slaughter registrations in cases involving violations of the distribution regulation. The procedural regulation prescribes the procedure to be followed in revocation and suspension cases and grants a person involved the right to a hearing and oral argument.

The Board of Appeals may order oral hearings in cases where: 1) the Office of Enforcement requests a suspension or revocation; 2) where an appeal has been taken to the Board and the board decides the taking of oral testimony is required, or 3) where the chief of the Livestock and Meat Distribution Branch of the national OPS office concludes the taking of oral testimony on an application is necessary.

The revised distribution regulation also clarifies and changes the provisions of the old Distribution Regulation 1, issued early in 1951, in several ways. The registration requirement, designed to preserve normal distribution patterns established by companies long in the meat business, is carried over from the original DR 1. The registration requirements, however, have been clarified to set forth more specifically some of the criteria developed by interpretation under the regulation. Thus, registration of slaughterers is continued by establishment, by species and by the persons for whom the slaughtering was performed in 1950.

Provisions have been tightened to make more effective the requirement that suppliers sell meat to institutions such as hospitals, asylums and penal institutions. The institutional delivery provision has been spelled out more fully to require delivery of the same or comparable types, kinds, cuts and

qualities of meat as were delivered in 1950 and to give priority to these deliveries over any other commitments or obligations, including military supplies. Provision is made also for assignment of purchase bases to new institutional users and to institutional users whose suppliers have gone out of business and to require newly assigned suppliers to fill these orders.

Class 1-A and Class 2-A slaughterers—those who have livestock slaughtered for them by Class 1 and Class 2 slaughterers—are required to file with OPS, before April 1, 1952, reports listing the livestock slaughtered for them during the base year of 1950.

Provision is made also for the transfer of registration rights of Class 1-A and Class 2-A slaughterers, where the transfer is in connection with the transfer of an establishment, in which a bona fide substantial investment has been made in connection with the right to have livestock slaughtered.

A similar requirement of financial investment, and a requirement that the transferee meet certain minimum requirements for sanitary facilities and equipment, have been added to the prerequisites for transfer of a Class 1 or Class 2 registration.

Express provision is made for registration of new Class 1-A and Class 2-A slaughterers where conditions are similar to those for new Class 1 and Class 2 registrations under old DR 1. Minimum sanitary facilities and equipment have been specified as a condition to new Class 1 and Class 2 registrations.

Don't Expect a New Package Design to Last More than 5 Years!

A new package design probably will not—or should not—last more than four or five years, according to Edward Gustave Jacobsson, package designer. He voiced this opinion in a recent talk before the Advertising Women of New York. A package will last only as long as it has advantages over its competition and might even be obsolete before it is printed, he said.

Jacobsson urged that when making package changes, they be done as quickly as possible and with "no unnecessary compromises with the old package, just for the sake of auld lang syne." His argument was that for the few old customers who might be lost because they do not immediately recognize the change of face, there will be "a thousand times" that many new customers gained because of better design, if the design is good.

He also cautioned against using a design which is "better than needed at the moment to offset the sales pitch of the competition. Why not save some of the ammunition for the next battle?"

Hide Industry Conference Brings Favorable News

Representatives of six associations in the meat and livestock industries held a half-hour conference on March 11 with Ellis G. Arnall, OPS director, to discuss the hide price and supply situation. According to a report by the National Renderers Association, the most significant statement by Arnall, after being informed on the current problem in regard to hides, was: "I think that before a month or six weeks has passed, you will find certain action being taken by this agency which will be most pleasing to your members."

When renderer and meat packer representatives pointed out to him later in the conference that inedible fat prices and supply were in much the same position as hides, Arnall added that all of his statements applied to tallow and greases as well.

Following the conference with Arnall, the industry group met at his suggestion with officials of the OPS Hide and Leather Branch. The latter indicated that urgent and favorable consideration is being given to "suspension" of several of the burdensome provisions of the hide price ceiling regulation, such as reporting requirements, weight splitting system for price determination and accounting records.

Organizations at the meeting were the Western States Meat Packers Association, American Meat Institute, National Hide Association, National Renderers Association, National Council of Farmers Cooperatives and National Grange.

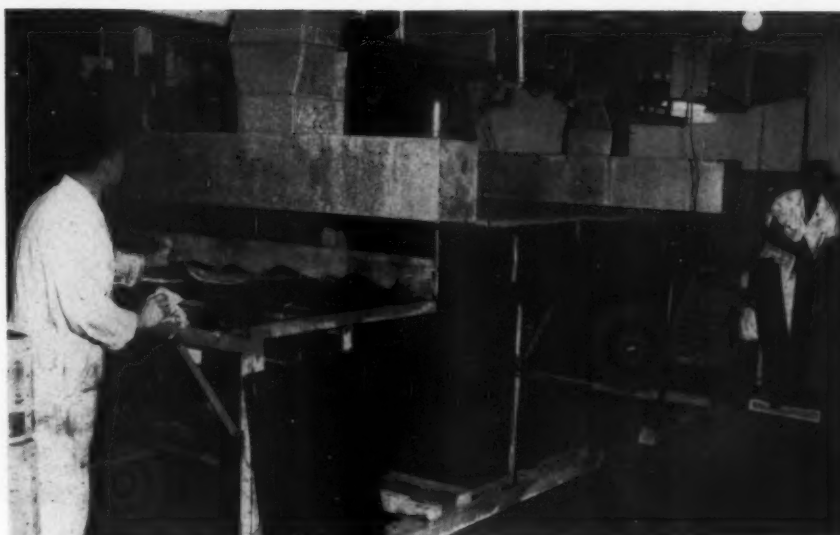
OPS Promises Relief Due to Reduced Volume

OPS is working on special pricing provisions which will authorize manufacturers to apply for price relief to cover out-of-pocket losses suffered because of a reduction in volume of production of manufactured items. These special provisions will serve as one of the basic pricing standards of the agency, which has already issued its industry earnings standard and a pricing standard for individual companies (GOR 10) which find themselves in trouble due to price controls. Two other standards to be issued soon are the product standard, for individual product lines of multi-product industries, and the essential supply standard, for measuring the need for and the amount of price relief to be granted to maintain the production of an essential commodity or service.

Promotion Helps Sell Beef

Dining car patrons riding Union Pacific trains during January responded to the railroad's national advertisement and menu promotion by nearly doubling December's consumption of 13,200 lbs. of prime ribs of beef, a company announcement said. A four-color, full page ad in *Time's* issue of January 1 pictured the menu specialty.

SALMON
SIDES
COME OUT
SMOKED



A FEW
SECONDS
AFTER
ENTERING



Speedy Electronic Smoking Process Used in West Coast Fish Plant

By EDWARD R. SWEM
Editor

SEVENTEEN SECONDS is the time required to smoke sides of salmon—somewhat similar in size to bacon bellies—at the plant of the Los Angeles Smoking and Curing Co. in Los Angeles.

The new electronic smoking process has now been in regular use for several months and the firm's daily production of smoked fish is being handled through the cabinet illustrated above in place of the battery of conventional type smokehouses formerly employed. Preconditioning (heating and drying) the fish, plus smoking, have now been telescoped into a cycle of a few hours compared with the 8 to 12 hours required when these related operations were performed in the smokehouse.

Preliminary experiments indicate that the electronic smoking process can be applied to meat, although equipment and procedures would necessarily be different from those being used in connection with fishery products. The designer of the equipment believes that pork cuts can be smoked in a few seconds and that smoke flavor can be imparted to all of the tissue. He believes that the process will avoid case hardening, excessive shrinkage, surface discoloration and bitter flavor, but will condition the product to inhibit bacterial growth and spoilage.

The electronic smoking machine which is described and pictured here has been perfected and proved for fish processing after exhaustive tests by the designer, Leo Benoit, and with the cooperation of Louis Vitale, president of the Los Angeles Smoking and Curing Co.

Smoking is done in the sheet metal

cabinet shown above. The salmon sides on metal trays are carried through the cabinet by a 6-ft. wide conveyor at a definite speed. Wood smoke is inducted into the machine through a special blower in controlled volume and rate of movement and travels to a gridwork of tungsten wire ionizers which blanket the roof of one section of the cabinet. The smoke is charged with 16,000 volts and the stream is directed by the electronic process of ionization with the use of a precipitator.

The product is carried on the conveyor underneath the charged smoke. Penetration of the fish by the smoke is almost instantaneous. The smoke, in effect, disappears into the tissue, traveling from top to bottom of the filet, and very little leaves the cabinet through the exhaust opening. Penetration of the product by the smoke has been demonstrated by placing paper between the fish skin and flesh on the skin (bottom) side of the filet. Smoke products pass through the tissue from

above and are deposited on the paper.

Although actual smoking occurs within 17 seconds, and during only a few inches of conveyor travel, the finished product has a decided smoke flavor and a delicate color.

Smoke for the unit is produced in one of the old houses at the Los Angeles plant and carried through a relatively long duct to the smoking machine. A heating element has been placed in the duct to raise the temperature of the smoke if it should drop unduly during passage from the generator.

Control of the smoking machine is simple and flexible. Starting is accomplished by pressing a single button on a control station with a speed control potentiometer. The electrical requirements of the National Machine Tool Builders Association have been recognized in construction of the machine. Current limitation is adjustable and the rectifier tubes are of advanced design. The basic circuit is simple and there are relatively few components and no moving parts. The circuit is an adaptation of a Servo-Mechanism designed for naval use during World War II.

Designer Benoit was given special help on the smoking machine by K. W. MacKenzie, head of the precipitator section of the Raytheon Manufacturing Co.

Prior to going into the smoking cabinet the pickle-cured salmon filets are prepared by hanging for several hours in an air-conditioned chamber. Here they are warmed to a temperature between 60 and 90° F. in an atmosphere of low relative humidity. A very small



LOOKING UNDER the curtain at discharge end of smoking cabinet we see salmon on conveyor, smoke and the wire ionizers which charge the smoke.



amount of moisture is extracted from the product and the surface is dry and firm when the filets go into the smoking unit.

Plans for development of meat smoking units are still somewhat indefinite. It is possible that meat might be carried through such a machine suspended from a chain with smoke entrance and ionization being accomplished from both sides of the product rather than from the top. According to Benoit, the first installation in the meat industry will probably be made on the basis that further experimental work must be done to tailor the machine to meat's characteristics and requirements. Several local packers have shown interest in the development.

Smokehouse processing of meat, as it is done today, calls for heating the product to temperatures ranging from 110° upward, depending on the type being handled. In the case of ready-to-eat meats the cut is actually cooked in the smokehouse. Excessive external and internal moisture is removed by heat and the internal color of the prod-

uct is "set" by raising its temperature in the smokehouse. These objectives are attained coincidentally with the application of external color, flavor and bacteriostatic qualities through the smoke. If the smokehouse operation were broken down into heat processing and smoke application, it would probably be found that the first-named job accounts for much of the time the product must be held in the house.

In view of the lack of scientifically-based knowledge about the smoking process, and what is accomplished by it, the packer will find it very difficult to evaluate any rapid method of smoke application. He may well find that he is faced by such questions as:

1. What are the functions of heat in smokehouse processing?

2. Can heating be separated from smoking?

3. What are the minimum internal temperatures necessary to give the meat: Good keeping quality? Proper moisture content? Stable and desirable color? Proper flavor, texture and tenderness?

4. What smoke products are essential for: Flavor? Color? Resistance to surface spoilage and oxidation?

5. Will penetration of smoke products below the surface improve the flavor of the meat? Will it affect the meat chemically so as to influence color or stability?

Smoking procedures employed today are based largely on experiment and experience. They work; that is, they give the product certain desirable characteristics and some protection. Perhaps other methods might produce equally good or better results. The possibilities which are opened up by such developments as electronic smoking point up the need for extensive scientific research in the whole field of smoke processing.

Revision of Public Contracts Act Is Asked

The U. S. Department of Labor is considering revising the Walsh-Healy Public Contracts Act. This act applies in general to government supply contracts in excess of \$10,000, with certain exemptions. Exemptions contained in the statute include: 1) open market contracts, i.e., where there is no advertising for bids; 2) contracts which are entered into without advertising for bids because of the existence of a public emergency; 3) contracts for "perishables." An interpretation of the act classified as perishable a number of items including lard and shortening, oleomargarine, all meats (except pork feet, cured, spiced and pickled) not sealed in tins or glass, and luncheon meat in tins of over 2 lbs. and other meats canned in tins holding 6 lbs. and over, unless the contract requires sterilization.

The major feature of the proposed regulations is a delineation of the re-

sponsibilities of primary and secondary contractors so that they can determine more readily their responsibilities under the Act.

The proposed regulations point out that the primary contractor upon entering into a government contract subject to the act, undertakes to manufacture or furnish the contract commodities in accordance with the contract. He may, however, use secondary contractors if he notifies such firms that the materials and articles contracted for or the operations to be performed are in fulfillment of a contract subject to the act and its labor stipulations. The new regulations also point out that a covered secondary contractor is also liable for all of his acts or omissions which result in the nonobservance of the labor standards that are specifically established in this act.

Interested persons have 30 days to submit their views to the Labor Department. They are asked to write directly to the U. S. Department of Labor, Washington, D. C.

OPS Issues Warning on Sales of Veal Calves

OPS has mailed out a "trade guide" to remind slaughterers who sell hide-on veal carcasses weighing 150 lbs. or less to retailers after March 15 that a retailer may not buy such carcasses after that date unless he has made application for an authorization prior to March 1 and has the authorization required. A retailer cannot at any time buy veal carcasses, hide-on, weighing more than 150 lbs.

OPS trade guides are issued to help those affected by regulations understand and comply with new and amended regulations.

Chile Will Ration Meat May 1

Beginning May 1 meat rationing will be enforced in Chile and there will be two meatless days a week. The measure is a result of restrictions imposed by the Argentine government on cattle exports to Chile.

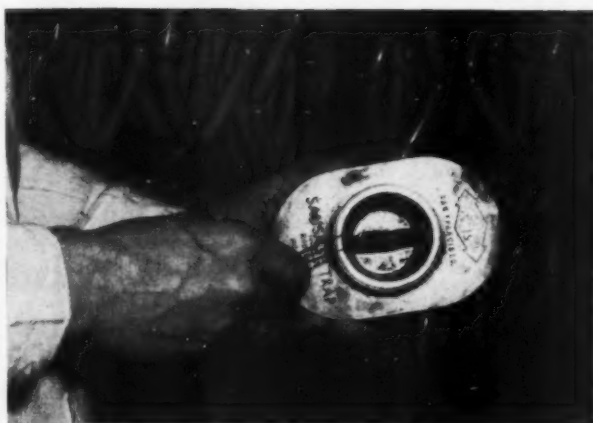


PHOTO "A"



PHOTO "B"



PHOTO "C"

New Sausage Trap Holds That Metal

THE PROBLEM of trapping foreign materials is common to any food preparation industry. The nature and the extent of that care will vary with the product. In sausage and other meat food industries the processor has to be on guard to eliminate ferrous contaminations. While it stresses the need for rigid inspection, MID Memorandum 174 also suggests the use of a magnetic trap to remove ferrous materials that inadvertently find their way into the raw ingredients.

A specific tool to meet this requirement is a magnetic sausage trap, manufactured by Cesco, a corporation formerly known as Columbia Engineering Service Co., San Francisco, Cal.

The non-electric magnetic trap, with a warranted life of ten years, is enclosed in a neoprene case for protection and fits between the stuffing valve and horn by means of a union connection. The unit is standard equipment in a number of leading sausage kitchens. In one kitchen in which its operation was observed, the sausage superintendent said the magnet could efficiently handle raw material mixes up to the coarseness of Polish sausage.

It can easily handle sausage with a grind of $\frac{1}{4}$ in. or finer such as frankfurters, pork sausage, bologna and liverwurst. On horns up to $\frac{3}{4}$ in. diameter, the newly designed orifice of the magnet, $2\frac{1}{4}$ in. x $\frac{3}{4}$ in., permits stuffing with normal pressures. On horns up to 1 in. diameter an additional 10 lbs. of pressure will be needed.

The sausage foreman in the same

kitchen said the trap in no way slowed down the production on products for which it was used.

The superintendent of this plant, a 35-year veteran of the sausage business, declared that the trap is very valuable. While production frequently would go weeks with no sign of trapped material, suddenly 15 or 20 particles of metal would appear.

High speed hard steel grinders literally pulverize any of the typical soft metals such as barrel nails or wire staples which, in spite of vigilance, find their way into the raw materials. Because of the minuteness to which this foreign metal is ground, it will contaminate production throughout the day. The particles will cling to the stuffer, mixer or cutter walls and then ride free with some of the raw material.

On the day when a PROVISIONER writer viewed the magnet, the extent of ferrous contamination was graphically demonstrated. Four stuffers equipped with the Cesco traps were inspected one by one. There was no evidence of trapped metal until the last stuffer was checked. This unit was stuffing skinless frankfurters. The quickness with which the magnet could be removed and then re-attached to the stuffers allowed management to perform the courtesy inspection without disrupting stuffing production. It took only a matter of seconds to remove, wash, and replace the trap.

When washed under warm water in a standard stainless sanitary basin, the

trapped particles held by the magnetic orifice could readily be seen. (See photo C.)

The size of the trapped particles is illustrated in Photo B. The black speck in the center of the tweezer is typical of the size of the metal retained in the magnetic trap. The specks around the paper represent the balance of the metal fines trapped in the emulsion. As a matter of interest it should be noted that the time of the inspection was about mid morning. It could be reasonably assumed that the amount of entrapped metal would increase as the balance of the meats ran through.

An examination of the particles disclosed that they were minute and, for the most part, covered with tissue. Because of this covering some of the particles were difficult to detect merely by pressing them between the forefinger and thumb.

In evaluating the Cesco trap, the sausage manufacturing superintendent for a packing house chain said it is capable of picking up the most minute particles of metal, such as shavings, from any of the processing equipment used in sausage manufacture. While emphasizing that litigation resulting from complaints about ferrous contamination tends to be a regional problem, he nonetheless reported that the magnetic metal trap has reduced the number of these complaints materially. The trap is standard equipment throughout this packer's many sausage kitchens.

The magnetic trap does not require any precautionary measures. When

the flow is decreased by entrapped metals, the operator can readily notice this fact and clean the trap.

The sausage foreman of the plant in which the unit was observed commented that once metal is held by the trap, the particles have to be removed with force. To demonstrate, a tweezer was placed on the magnetic surface. A good tug was needed to free it. (See photo A.)

The trap is, of course, no substitute for good housekeeping. It should be a basic rule that barrel heads be removed when they are received and that the head hoop and all the nails be removed. To hand roll such a barrel is definitely more difficult. However, there are plenty of portable trucks on the

market than can move such a barrel with ease. The barrel unheading should not take place in the sausage manufacturing room. While it is true that the exposed barrel meats will surface discolor quicker and dry out a bit more, since these meats are going into sausage production these factors are not important.

Committee to Study Taxes Of Small Business Firms

The Senate small business committee's subcommittee on taxation will hold hearings on the tax problems of small business concerns in seven cities this month including Bridgeport, Conn., Newark, Birmingham, Minneapolis, Cleveland, Dallas and Los Angeles.



Taste and Tenderness

There has not been enough correlation between the breeding and feeding management practices in livestock production and what the consumer wants in meat. This contention was made by F. E. Deatherage of Ohio State University's department of biochemistry in a recent paper. He believes that the chemist must contribute more toward "putting more good meat into more mouths, more often."

"The consumer demands tender, flavorful and juicy meat at the lowest possible cost," he said. "If the meat is tough, it is generally objectionable, irrespective of all other qualities, and it is this quality that has been studied with the greatest degree of success."

Deatherage reported that there have been many attempts to design instruments in an "objective" manner, the most widely accepted being the Warner-Bratzler shear machine. In his opinion, the data it gives are not as reliable nor as reproducible as that from a taste panel.

Various studies have shown that both connective tissue and muscle plasma contribute to tenderness. One test which studied the relation of time of aging at 33° F. to tenderness over a 39-day period indicated that tenderness was not a smoothly increasing function with aging time. Quite a number of studies in different species show that initial post mortem changes involve the muscle plasma rather than connective tissue, so it may be that changes here are most important during the initial aging period and that in later post mortem stages muscle plasma is less important than connective tissue in contributing to toughness.

"It has been established that the rate of tenderization is a function of temperature. Disclosures in recent patents together with other published information permit estimation of a temperature coefficient of 2 to 3 fold for each 18° to 32° F. until protein denaturation sets in. This explains the tenderization on slow cooking.

"It usually requires 40 to 48 hours for a carcass to reach the minimum pH and by this time it is usually chilled below 40° F. A recent patent discloses that if an animal or carcass immediately after slaughter is stimulated while the musculature is still irritable the minimum pH will be reached in a few hours and before the carcass has chilled. This combination of low pH and higher temperatures while the carcass is chilling hastens natural tenderization. . . .

"It appears that changes in muscle plasma are more closely associated



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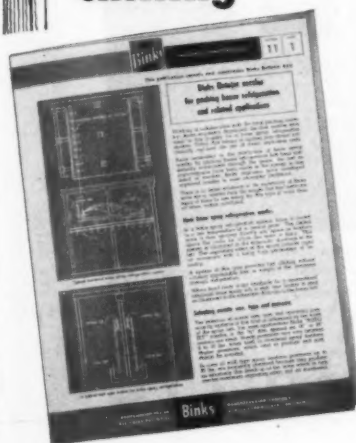
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with increases in tenderness during early aging whereas tenderness at 14 days or more is largely a function of connective tissues. If this is true, one should expect a great variation in animals on the relative importance of the plasma and the connective tissue. Indeed, this is the case; some meat is never tough while some never seems to become tender on aging while still other meat shows great changes on aging."

Deatherage suggested that this interpretation on the nature of tenderness may serve as a guide for further meat and livestock production research.

Another mark of a good piece of meat is generally considered to be juiciness—a somewhat more difficult quality to measure. One study seemed to indicate that there is a positive correlation between tenderness and juiciness, and this has been confirmed in Ohio State university's laboratory, the speaker said.

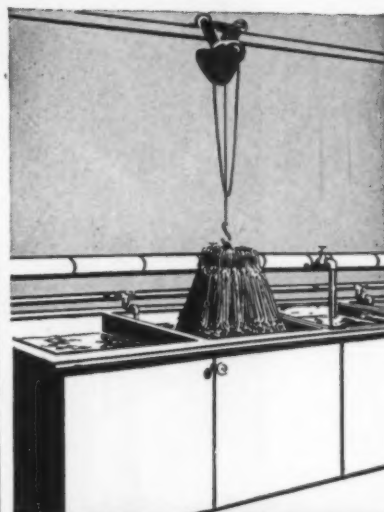
"In flavor of meat the guiding principle has been that if the flavor is not objectionable it is satisfactory, and with proper meat handling no objectionable flavor will develop. This is a rather negative attitude. There have been a few reports on the effect of feed on meat flavor but the greatest advances in understanding the chemistry of flavor and flavor development have been made in other fields. It is well known that cooking brings out the flavor. . . .

"As we think of tender, juicy and flavorful meat we naturally ask what is the relation between these factors and market grade? Up to now very little critical study of this has been made. This is an important question in economics as well as consumer desires for often grade and consumer quality may not go hand in hand. It is good that the American Meat Institute is now conducting such a study in cooperation with federal meat grading authorities. . . .

"It is essential that animal production research be guided by real consumer quality defined in fundamental terms. This has been and still is a neglected field. Here is where agricultural experiment stations can make a long needed contribution to the American way of life. By conducting meat research and carrying on livestock production programs from the consumers' point of view as well as the producers', great progress can be made."

Amino Acids in All Meats Found to Be Similar

The American Meat Institute Foundation has completed tests which show that there is little difference in the 18 amino acids found in beef of different grades, and in pork and lamb, and also that cooking causes little loss of these food elements. Foundation studies had previously shown that the amounts of the various amino acids found in the protein of the different cuts of pork and lamb are remarkably similar.



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Research worker, left, prepares meats for storage test. Beef on pallet above gets good air circulation, can be moved quickly.

QUALITY IN FROZEN MEATS

MEATS and their reaction under various temperatures and holding periods, frozen food distribution and its relation to product quality and retailer practices and their affects on frozen food—these were several of the topics covered in the National Frozen Foods Convention held in Chicago last week.

Expansion of the meat industry into frozen foods is currently stymied by controlled economy; however, in a more favorable price-supply structure, this phase of the industry will likely enjoy a moderate growth.

The sale of frozen eviscerated poultry under federal inspection has increased 400 per cent since 1941 until it now constitutes 13 per cent of total poultry production. Some of the medium sized packers, such as Sunnyland Packing Co., Thomasville, Ga., have a frozen poultry processing adjunct. Even now, 15 per cent of the 1,300 frozen food packers are meat and poultry packers.

In her address, "Meats, Poultry and Pre-cooked Foods," Dr. Gladys E. Vail, Kansas State College, summarized much of the research work to date on frozen meats' processing and storage temperatures.

Tests have established that the temperature at which meats are frozen determines the type of freezing within the meats. Ramsbottom and Koonz

noted in their work that in rapid freezing of small steaks intra-fiber freezing occurred while with slow freezing there was extra-fiber freezing which resulted in more loss of fluid during the thaw. In this study steaks were frozen at —50; —10 and 20° F.

Hiner and Hankins, in more recent tests, have confirmed previous tests that rapid freezing at low temperatures has a tendering effect. However, on the basis of their tests with meats of animals ranging from 10 week old calves to 12 year old cows, they concluded that tendering due to freezing was highly significant between age groups but not between samples from the same age group. The meats in this test had been aged 14 days prior to freezing.

From a practical standpoint, freezing of meats should be rapid enough to favor the formation of small ice crystals, minimize the action of micro-organisms and prevent darkening during freezing, especially of beef.

Little work is being done today with extremely low freezing temperatures such as —75, —106 or —114° F. Temperatures above zero degrees Fahrenheit are also in disfavor. Temperatures of —10 to —30° F. find favor as practical temperatures at which to produce quality frozen meat products. They are low enough to prevent darkening during freezing and yet not too

low to produce a whitish appearance.

Today emphasis is placed upon freezing a high quality product, the use of good packaging materials to exclude as much air as possible and to prevent the exchange of air and moisture during frozen storage, and the use of constant, low-temperature storage. Early work was done on meat storage at temperatures higher than those currently considered desirable. Noble and Hardy, working with 288 pork loin roasts frozen at 0, 10, and 30° F., concluded that none of these temperatures preserved the meat better than the others and the storage limit ranged from 16 to 32 weeks.

DuBois, Tressler and Fenton, working with beef, pork, lamb and veal, discovered a considerable difference in rate of rancidity development at temperatures of 15, 10 and 0° F. However, the same meats stored at —8 and —40° F. showed no signs of rancidity after 14 months of storage.

Ramsbottom froze beef steaks, lamb chops, pork chops, veal chops, veal sweetbreads, veal liver, pork cutlets and hamburger in an air blast at —20° F. These different cuts of meat were then stored in commercial home freezers at temperatures of —20, —10, 0, 10, 20 and 26° F. Meat was removed from storage after intervals of 30, 60, 90, 120, 180, 240 and 365 days.

(Continued on page 33)



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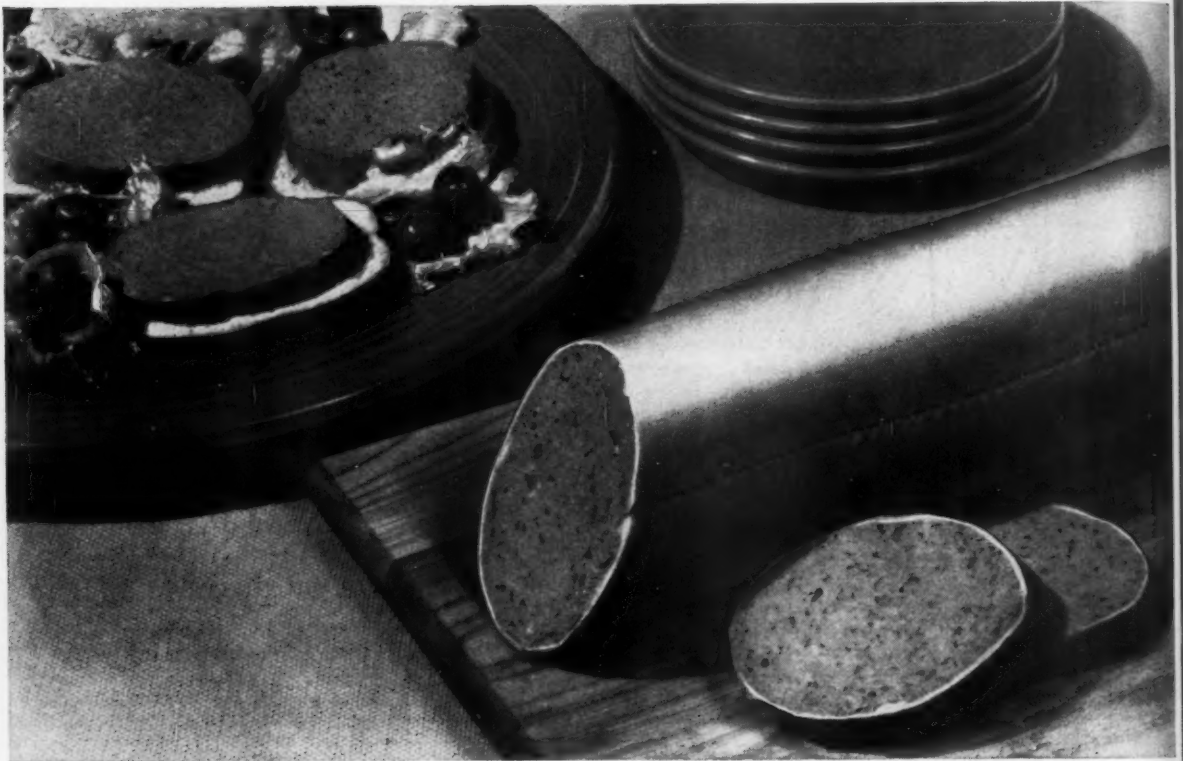
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Warren A. Burnet, Construction Head, Swift & Company, Retires

Warren A. Burnet, head of Swift & Company's construction department for nearly 17 of his 44 years service, retired March 7. During the years since he joined Swift after graduating in engineering from Washington University, St. Louis, he supervised construction totaling more than \$500,000,000.

Burnet recalls that in 1908, Swift had 15 meat plants and only two dairy and poultry plants. Now Swift has 55 meat packing plants and 130 dairy and poultry plants along with nine refineries, 28 cottonseed and soybean oil mills and 25 plant food factories, most of which were constructed by Swift & Company. Some of those facilities were purchased but nearly all were greatly enlarged. Handling construction now requires 125 specially trained men.

In addition to the meat plant construction division, staffed by four men, Swift has seven other construction divisions—branch house, dairy and poultry, oil mill, plant food, electrical, drafting and accounting. Each has a division head who has been trained at Swift. "It's given me a great deal of pleasure taking part in the construction of new facilities for Swift & Company, but it's been even more pleasure seeing the development of these men and their responsibilities," Burnet said.

Replacing Burnet as head of the construction department is Edward A. Schiewe, a member of the department for 39 years.



W. A. BURNET

Swift Film Receives Award for Best Non-Theatrical Film

"Big Idea," Swift & Company's film, received the Freedoms Foundation award for the best non-theatrical film of 1951. The award was made on Washington's birthday, February 22. This is the third award this film has won. Film juries at both the Cleveland Film Festival and the Greater Boston Film Council selected "Big Idea" for 1951 top awards in non-theatrical judging.

Almost 5,000,000 persons have seen it since it was released to the public last fall. The idea of the film is that people, not the state, are the real foundation of our country's strength. It is a black and white 16 mm sound film, running time 30 minutes.

"Big Idea" was filmed at the Swift & Company plants in Chicago and Omaha. In addition to Swift employees there are several professionals in the cast. It may be borrowed without charge for clubs and other organizations.

Kingan Names New Manager of Merchandising and Advertising

Appointment of Hal M. Ranck, Chicago, as manager of merchandising and advertising for Kingan & Co., Indianapolis, has been announced by N. Bruce Ashby, vice president in charge of sales. Ranck heads a new Kingan division.

Most recently in the sales and merchandising department of the *American Weekly* for five years, Ranck has had a total of 20 years of food background and experience in selling, advertising and merchandising. He has been with the Great Atlantic and Pacific Tea Co. and with the National Macaroni Manufacturers Association. Ranck expects to develop for Kingan a merchandising-advertising program on the company's products that will successfully be used in all types of food distribution.



NEWS COMMENTATOR John Corcoran (center) points out the proposed stops on his current overseas flying trip to (r.) Wells Hunt, president, John J. Felin & Co., Philadelphia, and R. W. Clipp, general manager of WFIL and WFIL-TV. Felin is sponsoring the nightly "Corcoran Speaking" broadcasts. The photo was made shortly before Corcoran enplaned from New York on a five-week tour of 12 countries in Europe and the East for talks with world leaders.

PERSONALITIES and Events OF THE WEEK

►Dr. Roy C. Newton, vice president in charge of research, Swift & Company, spoke last week on the subject of chemicals in foods before the Dairy Technology Clubs of Indianapolis and South Bend. The meeting was held at Purdue university.

►Frederick Beck, 78, founder of the Beck Provision Co., Buffalo, N. Y., died on March 10 after a six-month illness. Beck founded the business in 1912. He built the present S. Buffalo plant at 1081 Abbott rd. in 1923, retired shortly thereafter. The business is operated by his two sons, John and Norman F. Besides these two sons he is survived by his wife, two other sons and two sisters.

►The Hormel *Squeal* for March carried a feature on why it is important to save the pituitary gland and how this is being done at Hormel plants. The February magazine told and pictured the story behind the saving of pancreas glands of cattle, hogs, calves and sheep.

►Gordon D. Jackson of the Durham Meat Co., Mountain View, Cal., has been appointed to the OPS meat industry advisory committee as a representative



OBVIOUSLY enjoying the tropical sunshine in the patio of the El Panama hotel, Panama City, three Armour and Company men smile for the photographer. Vice President J. J. O'Connor, in charge of foreign operations, is flanked by (l.) J. R. Dupes, Armour's advertising department, and Otto G. Hausmann, manager of the Panama branch.

of the Western Meat Boners Association. Jackson has taken an active part in the formation of the new organization of West Coast boners.

►**Harold V. C. Hockey**, former vice president of the Hughes Provision Co., Cleveland, O., died recently after a long illness. He was 45. He had been associated with the Hughes firm for more than 20 years before it was sold three years ago.

►**The Lewis Beef Co.**, 140 Lyman st., Springfield, Mass., has been approved for a loan of \$50,000 by the Reconstruction Finance Corp., according to an RFC announcement. Although no recent announcement of plans has been made, **Bernard Goldberg**, head of Lewis Beef Co., has stated that the company intends to move out of the strictly wholesale meat distribution field into packing and manufacturing exclusively.

►**Harry Homer, sr.**, director of Kad-iem, Inc., New York, is taking a business trip through Mexico and Central America, in behalf of the firm.

►**Essex Packers Limited**, Hamilton, Ont., Canada, has completed an agreement for the purchasing of all assets of John Duff and Sons, Ltd., **Harry Poworoznyk**, Essex president, has announced. No purchase price was given. Under terms of the agreement Essex Packers becomes the successor of the Duff Co. and acquires the right to the use of the Duff name and all other assets of the company, with minor exceptions. Poworoznyk pointed out that the new premises would provide immediately all the facilities of which his company has been deprived as a result of the recent fire. He added, however, that the section of the plant destroyed by fire will be replaced as soon as possible.

►**Maurice G. Wynes, M.D.**, has been appointed an assistant medical director of the medical consultant service of The Armour Laboratories.

►**J. H. Johnson**, head of the grading division, beef department, Swift & Company, Chicago, has been transferred to the general beef department, Chicago. **R. B. Klein**, who was assistant head of the grading division, succeeded Johnson. Klein had spent 14 years in the Chicago cutter beef and primal beef cutting divisions. Johnson worked in the beef, lamb and veal department at

Bologna Really Was Salami

A U. S. customs inspector, making a routine examination of baggage on Pier 97, Hudson River, New York, ran an experienced hand over a steamer trunk, compared inside and outside dimensions and charged the owner with putting a false bottom in the trunk. The passenger admitted that it was true.

To the inspector's question of what was in it, the passenger replied, salami. Mumbling "Boloney," the inspector ordered a dock laborer to pry the trunk apart. He found salami.

Francis L. Herchenroeder, inspector in charge of the Department of Agriculture's Bureau of Animal Industry office there, said that hundreds of pounds of prohibited meats were being seized each month. No meat can be imported from countries known to have foot-and-mouth disease.

the Kansas City plant before he was transferred to Chicago in 1933.

►**Dr. Harry William DuGay**, 64, who had served as Swift & Company physician at Kansas City since 1925, died recently.

►**J. M. Casebier**, former general plant superintendent for John Morrell & Co., Topeka, has been selected assistant director of the Topeka-Shawnee County civil defense organization.

►**Vincent J. Bullen** has retired from Swift & Company after more than 49 years of continuous service. He has been head of the tallow department for 30 years. Succeeding Bullen is **R. L. Gollhofer**, who has been in that department since 1948. Gollhofer started in the shipping department, moved to the standards department and on to the provision department. In 1942 he transferred to the casing department in Chicago as assistant to the manager and later served in the inedible fat buying department. Bullen joined Swift in 1903 and served in the accounting and hide departments before he was placed in charge of tallow.

►**John Besser**, sausage superintendent of Joseph Malecki, Buffalo, N. Y., died last week. He is survived by his wife and two children.

►**John W. Coverdale**, director of the agricultural bureau of the Rath Pack-

ing Co., Waterloo, Iowa, was one of the speakers at a recent testimonial dinner for **Fred R. White**, chief engineer of Iowa's state highway commission.

►The annual meeting of the Detroit Packing Co., a Michigan cooperative corporation, was attended by about 600 members and guests. Principal speaker was **Professor J. G. Hays**, extension dairyman, Michigan State college. Other speakers were **Charles Figg**, director, Michigan Department of Agriculture; **C. G. Randell**, in charge of the livestock and wool division of the Farm Credit Administration, and **D. H. Stark**, livestock marketing specialist, Michigan State college. **M. W. Andrews**, **Edward Dippy** and **Charles McCalla** were elected directors for a three-year term. A luncheon featuring Bestmaid products preceded the meeting. Some 5,500 livestock farmers are member stockholders in the corporation.

►The Florida State Livestock Sanitary Board adopted a set of state meat inspection rules more lenient than the elaborate code of regulations which had been prepared in the state veterinarian's office. The adopted rules were prepared by a committee of the meat industry. Fees range from \$5 to \$100.

►**Bernard Ebbing** of the agricultural department of Rath Packing Co., Waterloo, Iowa, conducted a demonstration on the latest developments in lamb care and management at a farm near Maynard, Iowa recently. He was assisted by **Eugene Francis**, extension sheep specialist from Iowa State College.

►**Ray Brecunier**, treasurer, Rath Packing Co., Waterloo, Iowa, has been elected treasurer of the Waterloo Chamber of Commerce.

►**Donald F. Brown, sr.**, president, Saratoga Meat Products Co., Chicago, died this week. He was 55. He is survived by his wife, a daughter and a son. He was a member of Square Post No. 232, American Legion and of Normal Park Lodge 797, A. F. & A. M.

Ask Richmond Packers to Pay Inspection Cost

Initial reaction among Richmond, Va. slaughterers on a proposal by the city health director to put meat inspection on a self-sustaining basis was unfavorable. **Dr. E. M. Holmes** proposed that slaughterers be charged 25 to 50¢ per carcass for inspection to help defray the cost which he estimated at \$25,000 for the coming year. He said that "a large percentage of the meat, perhaps as much as 40 per cent," was sold outside the city.

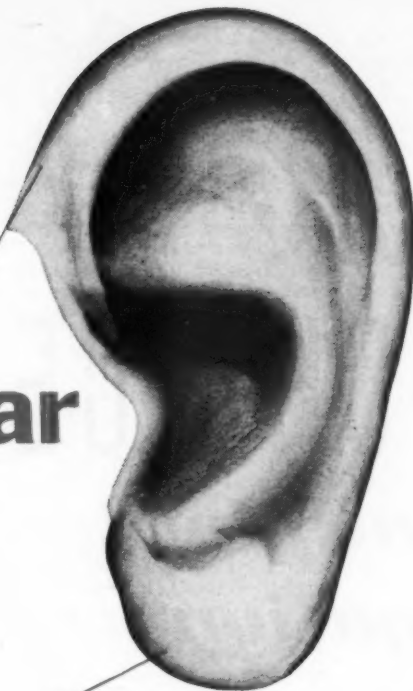
Bill Would Ban Rebates On Transport Services

Under a bill (S 2781) introduced by Senator Johnson into the Senate this week, it would be unlawful to make any "special rate, rebate, draw-back or other device" in order to charge more or less compensation for similar transportation services in interstate commerce.



KAUAI, known as the Garden Island of Hawaii because of its luxuriant tropical foliage, provides a lovely setting for this photograph of Mr. and Mrs. Martin D. Levy of Chicago. They recently were guests of Kauai Inn during their visit to this island. Levy is vice president of Berth. Levi & Co.

lend an ear to these savings



Have you heard how much the Townsend Pork-Cut Skinner can save per hog on the skinning operation? Here is a summary of these savings:

Picnics	\$.36
Hams41
Jowls11
Bacon*21

**Total savings per hog with a
Townsend Pork-Cut Skinner ... \$1.09**

The reason for these savings? Increased yield at lower skinning cost. Increased yield is the result of unusually close trim. Lower skinning cost, the result of increased production.

Write for complete information, including detailed cost-analysis on the above figures.

**Still greater savings in skinning bacon can be made by using the Townsend Bacon Skinner, Model 52, the specialized machine that still further steps-up speed in bacon skinning.*



Above, skinning hams. At left, completely skinning picnics for boning. Also skins jowls, plates, backstraps, scrap trimmings, bootjacks, feet, briskets and ham flanks.

TOWNSEND

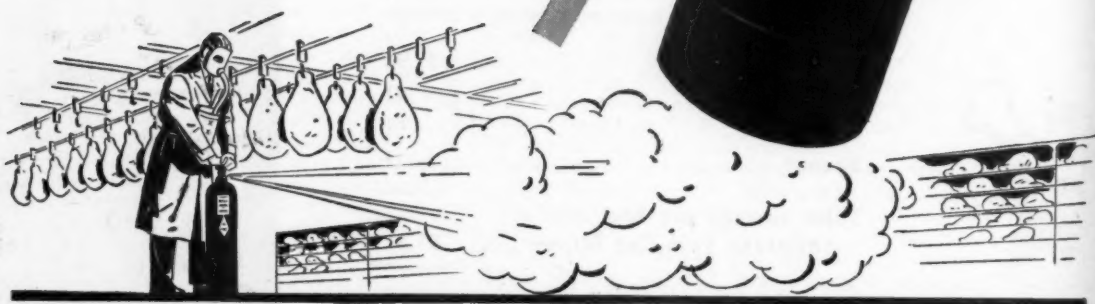
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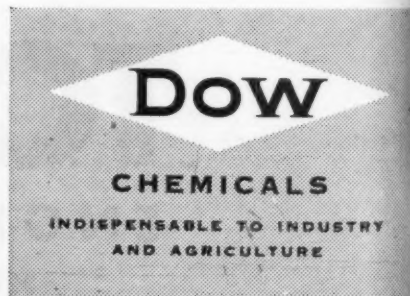
- Mites
- Skippers
- Cockroaches
- Rodents

No pests survive to cause early reinfestation. No objectionable tastes or residues are left in products fumigated. Dow Methyl Bromide vents rapidly—generally in two hours or less—reducing shutdown time.

Write our Fumigant Department for complete information and for the name of a dependable pest control operator in your locality, specializing in food fumigations with Dow Methyl Bromide.

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Canada Jittery Over Foot-Mouth Blight; May Can Pork on Large Scale

By ROY CARMICHAEL

MONTREAL, Canada—Over 1,100 Saskatchewan cattle suffering from foot-and-mouth disease have been shot by Royal Canadian Mounted Police and buried in five huge pits near Regina, their bodies being deeply covered with quicklime. Last weekend three more herds in the Regina area were found infected. It has been ascertained that they were in contact with the herd which originally spread the disease. There are 95 infected cattle in the latest herds found to be suffering from the disease. They are located on three farms which are well within the quarantine zone established by the federal veterinarians. Federal authorities say that altogether, 33 herds have been infected.

Legislation has been passed by the Canadian Parliament empowering the federal government to pay farmers for destruction of their livestock, buildings and crops in the affected area of Saskatchewan.

Beef prices have not slumped as expected, but may do so, and Agriculture Minister Gardiner has announced that the federal government is not ready to support beef prices against a slump at this time but "may have to do something later."

In a drastic step taken under the Emergency Powers Act the Canadian government struck back at British Columbia, Manitoba, Quebec and Nova Scotia, all of which have banned livestock imports from other provinces, except under permit. The government has banned all imports of meat and

livestock into Canada. Gardiner said "this will make it necessary for all within Canada to get their supplies of meat from Canadian producers."

Packers in Winnipeg have already laid off some hundreds of employees as their plants depend on livestock from western provinces, and an embargo has been placed on these by the Manitoba government. Elia Trepel, president of the Winnipeg Livestock Exchange commented that "the situation is building up to a national calamity," while L. P. Coughlin, Winnipeg livestock commission agent, termed the embargo "stupid," and asked: "What are we going to have in Canada—ten countries?"

J. Stanley McLean, president of Canada Packers, Ltd., Toronto, summed up the situation as follows: "I don't think there is going to be any shortage of beef. The only problem is to get regular deliveries. Beef is scarce because farmers don't know what to do. A farmer who has cattle ready to ship makes his own decision whether to ship or not. Some weeks most farmers decide to hold. Then, there's a scarcity. In other weeks most farmers decide to ship and then there's a surplus. We're at the period of shortest supply and, moreover, shipments of live cattle from the west have been cut off. But when conditions settle and cattle begin to move normally, there will be enough beef to go around. Because neither cattle nor beef can be shipped to the United States, I think prices are likely to be lower."

Other authorities in Ontario said dealers and chain stores there have

enough beef in refrigerators and in packing plants to meet all needs. But the Far North Yukon Territory appears to be facing a completely meatless future because of the embargo.

Observers say that hundreds of packing plant employees face unemployment as a result of uncertain conditions in the industry. A union official at Calgary estimated about 1,500 meat packing employees in Western Canada will be out of work within a week. Norman Riches of Calgary, western director of the United Packinghouse Workers of America, CIO-CCL, said there are approximately 7,000 packinghouse workers in Western Canada. Plants in Greater Winnipeg normally employ 1,800 persons, in Edmonton 1,325 and in Calgary 700.

Meanwhile, it was disclosed that Canada may soon go into the pork canning business in a big way—and with government support. The move may partially overcome the economic blow resulting from the United States embargo on Canadian livestock and meats. The embargo does not include canned meats. Also hams and bacon may be shipped to the U. S. if they meet specifications laid down by the U. S. Bureau of Animal Industry.

The Canadian Cabinet has passed an order-in-council widening the scope of the government's pork price support program as another emergency move. The original support program covered only the five basic pork cuts. Cold storage plants across Canada are now piled high with these products as a result of the American embargo and officials said storage now has become a critical issue.

Chances of exporting canned pork and finding a favorable market are considered good. Besides, canned pork does not require cold storage space. It is for this reason the government is considering extension of the program to include canned products and perhaps such other pork products which have to go through long stages of curing and do not take up cold storage space. Details are expected to be disclosed soon.

Dr. M. S. Shahan of the USDA's BAI has returned to Washington, D. C. from ten days in Canada where, at the request of the Canadian government, he assisted in confirming the presence of the disease. He reported that the Canadian Department of Agriculture is organizing its efforts to carry out measures to contain and eradicate the disease in the face of extremely adverse weather conditions.

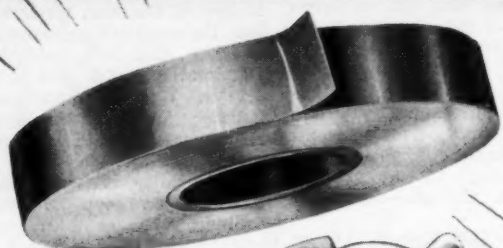
In addition to the hardships of digging burial pits, the winter weather and snow drifts are seriously handicapping transportation within the quarantine area. Also, the foot-and-mouth disease virus can remain dormant in a frozen condition, thus making it difficult to be sure disinfection has been complete until after the spring thaw.

Dr. Shahan stated that, according to available evidence, the disease has probably existed in the affected area since early in December.



THERE ARE A LOT of "kings" in promotion used by Kingan and Co., Indianapolis, to merchandise its Reliable canned meats, bacon, sausage and hams. The message goes into more than 2,000,000 homes every Sunday afternoon over the CBS radio network at 5 p.m. EST., when "King" Arthur Godfrey and His Round Table tell about Kingan—"King" of fine foods. The Arlington Market in Indianapolis is the location of the above-pictured high-volume canned meat section and features a life size color cutout of the radio and television personality.

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the business are using **TEXCEL 99****

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in the same number of man-hours
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Old Time Sausage Maker Reveals His Secrets of Success

In a compact book of nearly 200 pages, the knowledge gained by a practical packinghouse man who spent 50 years in the sausage business is passed along to men in the industry today who "are anxious to broaden their knowledge." The book was written by J. L. Wilde, who died recently.

Wilde had a very wide experience in the sausage industry and was considered an expert in his field. For some years he was general manager of the Detroit Packing Co. He also was associated during his lifetime with plants in Milwaukee, Chicago, Montana, Canada and others. At one time he made surveys of packing plants throughout the country.

In the foreword, Wilde stated that he hopes all who are interested in making good sausage and meat food specialties will benefit by studying his "workable balanced formulas." These formulas—hundreds of them developed over the years—are printed in the book. Under the chapter on frankfurters and wieners, for instance, these formulas are given: Picnic Red Hots, Milwaukee Red Hots, Chicago Red Hots, Boston Smokes, Baltimore Red Hots, Indiana Red Hots, New York Style Smokes, Dixie Style Special Red Hots, Paprika Red Hots, Maryland Smokes, Kentucky Red Hots, Colorado Smokes, Oklahoma Red Hots, Western Red Hots, Sinclair Red Hots, Coney Island Smokes, Ohio Red Hots, Sunny South Smokes, Little Lund Yeagers, Hunter's Paprika Reds, Fancy Knockworst, Onion Bologna, Boston Red Hots, Chili Pepper Smokes, Blue Ribbon Red Hots, Ohio Little Smokes and Sheep Casing Little Smokes.

After this all-inclusive list Wilde took up bolognas and sandwich luncheon meats and covered practically every imaginable variety. Next he gave formulas for Polish and Kolbassy sausage and other fine specialty and loaf items and for certain soups, meat spreads, meat pies, tamales, chili, etc. One chapter is devoted to American made salamis and dry sausage. In two later chapters he discussed pure and mixed pork sausage and liver sausage.

In addition, the author included much valuable information about spices and seasonings. He first discussed what each is, where it originates and what it adds to the meat product. Another chapter suggested seasoning combinations for sausage and gave spice formulas for 100 lbs. of various products.

The book is so inclusive that it even contains directions and formulas for curing of bacon and ham, instructions for tendering hams, for preparing kosher corned beef and several sample killing and cutting tests.

Wilde himself came up in the industry the "hard way." As a young man interested in sausage making, he was

hired out as an apprentice on the killing floor—a common practice in those days. Those who qualified there were then advanced to the manufacturing departments. Once he got into the sausage department he learned the entire field as thoroughly as he could. He took it upon himself, for instance, to find out where all spices, herbs, seeds, roots, etc., used for flavoring and seasoning, came from and why they were used. He investigated curing materials in common use.

As a result of such thorough methods, Wilde has made a contribution of value to the sausage industry with his book, "Practical Packing House Practices."

Brannan Asks Again for Direct Payment Plan

Once again Secretary of Agriculture Brannan has taken up the torch for his long-dormant "Brannan Plan" of supporting the prices of perishable farm commodities. Addressing a convention of the National Farmers Union in Dallas this week he noted that prices of hogs and other perishable commodities have been falling recently. "Sooner or later," he stated, "we will have to face the problem of finding a workable method for giving producers of perishable commodities the price protection which they deserve and need."

Under the Brannan Plan market prices for perishables such as pork, would be allowed to seek their own level and the government make subsidy payments to farmers to bring their return up to a predetermined level.

Turning to the present price support program he said it should be strengthened by removing the sliding scale, according to which price supports are lowered as production increases.

Capehart Pass-Through

Price Director Ellis Arnall has signed an amendment to SR 29 to GCPR, authorizing wholesalers and retailers subject to that regulation to pass through any increase in manufacturers' prices resulting from the application of the Capehart regulation. The amendment is expected to be issued by OPS within the next ten days. SR 29 applies to all wholesalers and retailers who have not yet been placed under special tailored distributive regulations of their own.

New York Lifts Ban Against Yellow Oleo

The New York legislature has enacted a bill abolishing the state's 65-year-old ban on the manufacture and sale of colored oleomargarine. It will go into effect July 1. It does set up safeguards designed to prevent retailers and restaurants from misrepresenting margarine as butter, one being that oleo must be packaged in 1-lb. or smaller packages, with "oleomargarine" in large type.

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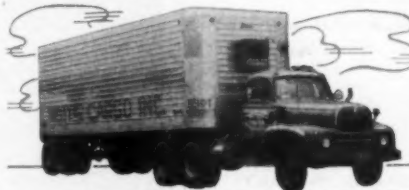
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◀ Cargo Cooler also available in Combination Units with Heater. Housing for controls, fuel tank and batteries is mounted on nose of trailer.

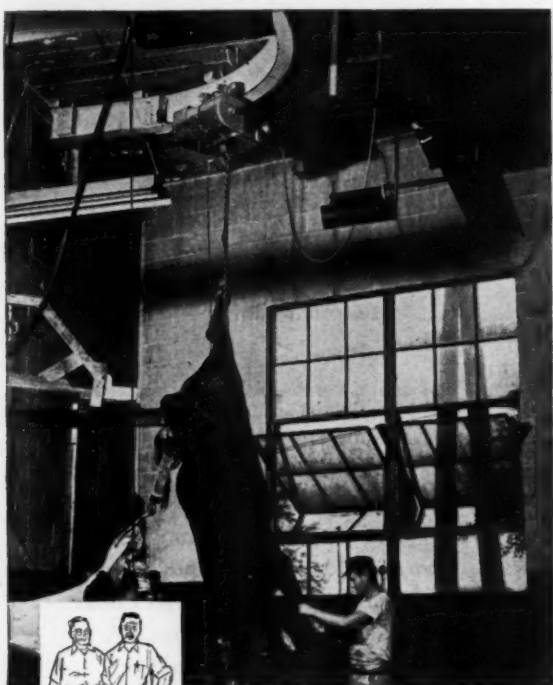
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R&M lifts beef production



*for Fink & Heine,
meat packers since 1918*

Since 1918, partners Fink and Heine, of Springfield, Ohio, have built an enviable reputation for good meat products, up-to-date plant equipment, and sound operating practices. New large beef cooler, chill room and beef killing floor, completed in 1947, are the latest steps in their continuous modernization program. In the new killing floor a one-ton Robbins & Myers trolley mounted hoist handles cattle from the knocking pen through bleeding to the dressing beds. After partial skinning and eviscerating, the beef is transferred to an R & M one-ton stationary hoist for final evisceration, skinning, splitting, washing and trimming. Fink & Heine report that their R & M hoists have been speeding beef handling without interruption since installation in 1947. No breakdowns . . . no failures . . . just routine lubrication and cleaning!

Operating dependability is the inherent bonus quality found in all R & M equipment. There are handling units in the R & M line for every lifting and transport need. Robbins & Myers field representatives can help you save time and money on materials handling.

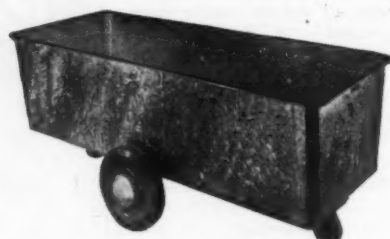
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Quality in Frozen Meats

(Continued from page 22)

It was evaluated on the basis of appearance, color, freezer burn, shrinkage, acidity, and palatability. Chemical analyses for free fatty acids and peroxides were also made on the tissue fat.

On the basis of these evaluation methods, all meat stored at 26° F. had reached the margin of unacceptability in less than 30 days. This loss was largely due to discoloration rather than unpalatability. All cuts stored at 20° F., excepting the beef steak, were considered undesirable after 60 days of storage. After 90 days of storage at 20° F. the beef steak also was considered undesirable.

At 20° F., discoloration was more serious than drop in palatability. At lower temperatures discoloration and drop in palatability scores seemed to take place at about the same rate. In general, the lower the storage temperature within this range, the longer the keeping quality. The storage life of all products at 10, 0, -10 and -20° F. averaged about 120, 240, 365, and 365 plus days, respectively. The beef steaks were at the top of the list in retaining quality, the hamburger at the bottom.

This work is in agreement with other research which indicates that the storage temperatures of 0; -10 and -20° F. are progressively more effective than 10° F. in preserving the quality of fresh meat.

Zero Good for Storage

In general, a 0° F. temperature seems to be practical and economical. When maintained uniformly and supplemented with proper packaging, meats have a good storage life at this temperature. Gortner, Erdman and Masterman showed the comparative storage life of beef to be 15 months at 0° F.; four months at 10° F., and three months at 15° F. Lamb did not vary significantly from this. Pork was considered by several workers to have a storage life of 12 months at 0° F.; of from two to four months at 10° F., and one month at 15° F.

In work with meats, rancidification of the fat and general palatability are the two means of evaluating deterioration. The vitamins are comparatively stable and do not lend themselves readily for use as a means of evaluating quality of meats.

In experiments conducted at the laboratories of Kansas State College, pork loin roasts were stored at temperatures of 10, 0, -10 and -20° F. for periods from 12 to 72 weeks. After only 24 weeks of storage superiority of the pork stored at -10 and -20° F. as compared with 0 and 10° F. was indicated by high palatability scores, by the absence of peroxides and by low fatty acid numbers. Temperatures had little or no effect on the shrinkage in storage or during cooking.

Test work to date indicates that a storage temperature of 10° F. may be used for a large number of meat prod-

ucts including pork, if the meat is to be stored for short periods (not longer than 12 to 15 weeks). For storage of six months or longer no doubt 0° F. is the highest to be considered for a general practice.

While tests seem to indicate that fluctuation below a given temperature, say from 0 to -10° F. may not significantly affect the color, flavor, texture, etc., of frozen foods, there is much to be said for a constant temperature.

Temperature fluctuation, once the product leaves the packer and before it reaches the consumer is a problem.

Dr. Vail concluded by pointing out that the need to educate the average housewife in proper handling of frozen foods is an industry problem.

The control factors in the distribution system of frozen foods were reviewed by Dr. K. G. Dykstra, manager, Birds Eye Laboratories, Albion, N. Y. His speech further developed topics touched on by Dr. Vail.

The Birds Eye company analyzed distribution in two major market areas over a period of several years. Samplings of various frozen foods showed a drop off in quality from the time when foods were first packed and when sampled at the retail level. The study undertook, in part, an analysis of the practices of the public warehouses which, under present day conditions, are essential to frozen food distribution, including meats.

In a general way, while noting exception to temperature levels above 0° F., the survey found the public warehouses operating within desired temperature ranges. The average temperature was slightly below 0° F. One warehouse operated at -20 and three at or about 10° F. The need for storage at 0° F. or lower springs from the lack of conclusive data as to what takes place with foods stored for longer periods of time in the range 0 to 15° F.

In unloading practices it was noted that minimum time for an incoming shipment was two hours and maximum eight hours. The maximum time that product remained unprotected was 1½ hours. Frozen food left unprotected in excess of half an hour may exhibit quality deterioration.

While the general condition of warehouse breakup rooms which distributed 90 per cent of the frozen foods stored had a satisfactory temperature of below 10° F., there were several instances where product was held in excess of 25° F. for from 15 to 20 days and one where the product was held at 40° F. for from three to five days. It was recommended that some good warehouse practices, such as stacking with pallets and keeping pipes unfrosted, be practiced in the breakup rooms and their temperatures held at 10° F. or lower. One unit inspected had a breakup room temperature of -2° F.

In testing the efficiency of delivery methods it was found that a combination of dry ice and mechanical re-

frigeration gave the best product protection. The study included delivery equipment under all conditions from good to bad. It was found that trucks pre-cooled and loaded the morning of delivery gave the best results. Average product temperature on delivery was found satisfactory.

In conclusion the speaker stressed the need for temperatures of 0° F. or lower for the entire distribution system to keep the quality as packed.

The need of educating the retailer in correct procedures for handling frozen foods was stressed by E. L. Morin, head of the quality control department, Seabrook Farms Co.

First, the average retailer has the habit of allowing his frozen foods to set on the floor for two hours before placing them under refrigeration. In 85 per cent of the cases he will place the new stock on top of the old. Frequently he will place his frozen food cabinets close to heat producing units such as entrance doors. Further, 33 per cent of the retailers will overload the cabinet and 48 per cent, according to a recent test, will fail to remove the frost from the older units.

Ironically, the people responsible for retaining the quality of frozen food during its final phase of distribution, the retailers, are unaware of their mistakes. Only 18 per cent of the stores tested had thermometers for reading temperatures at various levels in the cabinets.

Morin cited the example of a store owner whose one cabinet had an entering temperature of -4 and top level temperature of -2. This cabinet was properly loaded. Another of the same design, which was improperly loaded, had a top temperature of 18° F. The manager of the frozen food department was not aware of the necessity of low temperatures, nor did he know the temperature at the upper level of his cabinet. In a breakdown of temperature ranges found in frozen food cabinets it was noted that 13 per cent had temperatures above 16° F. which is not desirable.

Meats in a Can Have High Nutritional Value

An advertisement headlined "The High Nutritional Values of Meats in a Can" is scheduled to appear in the April issue of *Today's Health* (formerly *Hygeia*), the popular health magazine published by the American Medical Association. *Today's Health* is widely circulated among health-conscious people, health classes in high schools, etc. The ad is one in the American Meat Institute's schedule of medical advertising.

An advertisement with a similar headline, but of a more technical nature (including source references of various statements) will appear in early issues of a considerable number of standard and specialty medical journals.

This advertising is a prelude to the canned meats promotional program, to be launched in June.



**I'll "cut up" pretty bad
if they don't shroud me
in PIN-TITE!**

PIN-TITE Extra Strong Shroud Cloths

- Pin tight without tearing.
- Economical to use.
- Quick "pickup"... red bar marks
Extra Strong pinning edge.

*Made by the makers of Form-Best
Full-Length Stockinettes*

The Cincinnati Cotton Products Co.
Cincinnati 14, Ohio

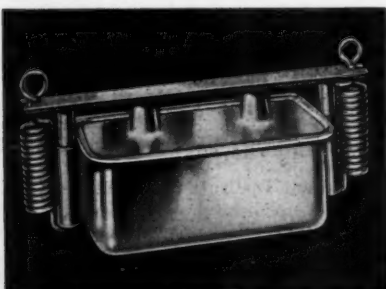
• FREEZER SPACE •

Limited amount of Freezer or Cooler Space available. Centrally located with railroad siding. Distribution facilities also available.

WITHINGTON COMPANY

16 BLACKSTONE ST., PROVIDENCE 1, R.I.

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GLOBE-HOY HAM BOILERS

Insist on these features in the Ham Boilers you buy: Sanitary, heavy gauge stainless steel, one piece cover, easy to clean, no tilting and no repressing necessary. Speed up production and cut costs amazingly. Available from stock now!

Write for full details—or a trial mold

THE GLOBE COMPANY

4000 S. Princeton Ave.

Chicago 9, Ill.

Wrong Use of Electric Prods May Damage Hides

The hide bureau of the Tanners' Council of America points out in its booklet on "Hide and Skin Defects" that the use of unsuitable electric prods, as well as goads, pitchforks, etc., results in costly damage to the hide as well as bruising and lowering the quality of the meat. The bureau concedes that a suitable electric prod, sensibly used, is one of the best methods of handling livestock, and that several commercial devices are effective and humane.

There is definite danger, however, in use of electric prods of the home made variety which discharge high amperage current. It is not the voltage



which does the damage, but any appreciable amperage is inhumane and will result in skin burns.

Damage resulting from such prods is not apparent on casual examination, but has a harmful effect upon the leather made from the hides. Tests show that a first degree burn results in the exact pattern of the electrode. Microscopic examination of sections through the burn shows that it extends through the epidermis but does not involve the underlying corium. Animals in general are more sensitive to electricity than man.

The bureau states that a policy which is quite simple and establishes a safety limit is to require the operator to use an electric prod carrying a shock of no greater intensity that he would be willing to give himself. Electric fences are usually limited to 90 to 150 volts with safety fuses permitting no more than one ampere of current to pass. This shock is sufficient to make animals stay away from charged fences.

Even some of the commercial prods which are acceptable from an electrical standpoint have nail like electrodes which are used to contact the animal and pressure must be applied to cause the shock. When such prods are used forcefully, the mechanical damage done by the electrodes is as bad as the burns caused by high amperage prods.

The Tanners' Council Research Laboratory has devised a simple attachment to be put on over the projecting electrodes. This eliminates the mechanical damage. The manufacturer of prods with such electrodes has found that no such projecting electrodes are necessary. It is therefore possible to cut them off with a hack saw close to the base. With the cut off electrodes filed smooth, there is little opportunity for mechanical damage and the prod is just as effective. The bureau has used a prod with cut off electrodes on all

types of animals, long or short hair. Some had crusted manure and mud on them and, in every case the shock was received by the animal without undue pressure.

In no instance should an electric prod have sharp or rough electrodes. This is unnecessary and with smooth, flat surfaces there is far less chance of mechanical damage. When mechanical damage is done to the animal skin often it is not limited to the skin but the meat of the animal is bruised and a loss is incurred.

Farm Man-Hour Production

Agricultural production per man-hour increased 35 per cent from 1940 to 1951, while gross production per man-hour in industry increased 11 per cent, according to a Department of Agriculture finding. In 1951 farmers produced one-fourth more food on only 1 per cent more harvested acres than in 1940, Clarence J. McCormick, under secretary of agriculture said.

"Last year the nation's population was 22,000,000 persons larger than in 1940 while farm population was nearly 6,000,000 smaller. Yet the American people consumed per person 7 per cent more food in 1941, McCormick said.

Suture Order Amended

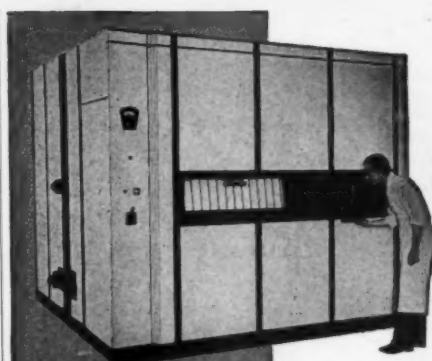
OPS on Monday amended its surgical sutures price regulation, CPR 124, reducing its coverage to sales made in the 48 states and the District of Columbia. Originally the regulation also applied to the territories and possessions of the United States. OPS explained that the coverage is being reduced because sales to buyers in the territories and possessions can be more equitably priced under the provisions of CPR 9, SR 2 to CPR 9 and SR 1 to CPR 61.

Anti-Pollution Decision

Ohio's state water pollution control board has announced it will decide April 15 whether pollution from food processing plants can be treated in a practical manner. The date was set by the board following discussion of application forms for permits to dump municipal and industrial wastes into Ohio streams. A new Ohio law provides that municipalities and industries having wastes that can be treated to make them harmless must obtain such permits by September 27.

Peanut Oil Stocks

The Senate passed and sent to the House Tuesday a bill (S 2697) to repeal a 1950 provision of law which was designed to build up domestic peanut oil stocks. The bill would repeal the sections of the Agricultural Adjustment Act of 1938 which permitted farmers to plant peanuts in excess of their peanut acreage allotments up to their 1947 acreage without penalty.



CHECK THESE SPECIAL FEATURES

- All-steel and Aluminum Construction
- Thermostatic Heat Control
- Safety Burners
- Rustproof, Acid-proof Interiors
- Stabilized Shelves
- Simplified, Easy Cleaning
- Reduced Operating Costs
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... no more cracked or burned loaves!

Specify Advance Ovens and watch your loaf business profits grow. Efficient automatic controls, safety burners, and thermostatic heat controls assure superior products of finer appearance and flavor. Ruggedly constructed and oven-gineered for years of trouble-free service. Available in a variety of models and capacities . . . porcelain, aluminum, or stainless steel exteriors. Install Advance and get the best. Write today for details.



ADVANCE DIP TANKS . . .

gives loaves that rich, tasty, sales-producing crust. Economical, simple to use, easy to clean. Automatic heat control prevents smoking of shortening. Capacity, 9 to 12 loaves per dip. May also be used for paraffin and gelatin dips, browning hams and other products.

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Western States Office: 11941 Wilshire Blvd., Los Angeles 24, Calif.



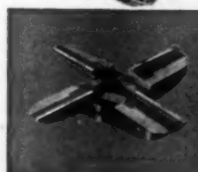
You'll never get a better buy than SPECO offers you in its performance-proved grinder plates and knives. Only choice metals go into SPECO products, precision ground for long life, trouble-free performance. SAVE time, labor, money with SPECO. Order your replacement requirements NOW!

Pictured (left) with SPECO's famed "Old Timer" is the one-piece, self-sharpening C-D Triumph Knife with lock-tite holder. Easy to assemble . . . to clean . . . self-sharpening.

Pictured below is SPECO's C-D Outmore—top quality knife in the low-priced field. Outwears, out-performs costlier knives.

There are six SPECO knife styles . . . a wide variety of SPECO plate styles—in a complete range of sizes for all makes of grinder. All SPECO products are guaranteed.

SPECO's C-D Sausage-Linking Guide increases hand-linking speeds, cuts costs, improves product appearance.



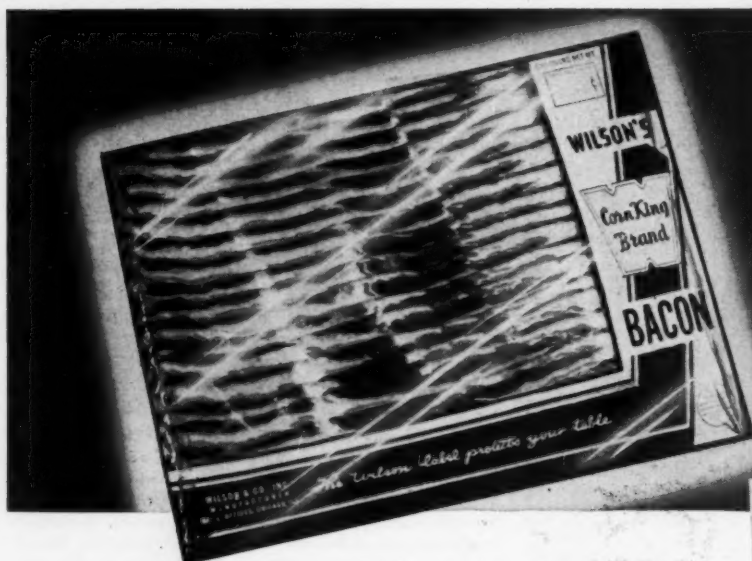
FREE:

Write for SPECO's "GRINDING POINTERS."

THE SPECIALTY MANUFACTURERS

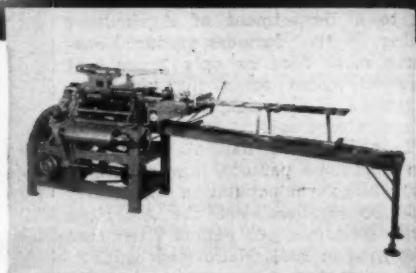
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SPECO Inc.



CUT YOUR MEAT-WRAPPING COSTS TO THE BONE

with the *Hayssen*



Hayssen Automatic Wrapping Machines can save half your first cost and occupy about half the usual floor space. Modern meat merchandising and self-service call for high-production wrapping. One

person operates the Hayssen Machine, wrapping up to 45 packages per minute, giving you low-cost-per-unit wrapping... a neat, tight package with plenty of sales appeal.

SPECIALLY-DEVELOPED MACHINES WRAP BACON, SAUSAGES, WIENERS, LUNCHEON MEATS, OTHERS

The Hayssen is adjustable for wrapping a wide range of shapes and sizes of meats. It is fully automatic... handles cartons, trays, flat cards and u-boards... uses cellophane, pliofilm, foil, waxed paper, etc... always gives you exact registration of printed wraps. The machine is rustproofed for protection under damp meat-packaging con-

ditions. Special-purpose equipment is available for all models.

Over 42 years' experience and fine craftsmanship give Hayssen Machines unmatched performance, low first cost, over-all economy of operation and maintenance. Many Hayssen wrappers are in use today that were purchased over 20 years ago.

WRITE for folder describing Hayssen Meat Wrapping Machines.

IT PAYS TO WRAP THE HAYSSSEN WAY

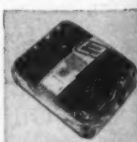
Hayssen MFG. COMPANY
Dept. NP-3, SHEBOYGAN, WISCONSIN

Since 1910 One of the World's Largest Manufacturers of Slicing and Wrapping Machines

P.S. Ask Us About the New V-Type Underfold Wrap for Wieners and Luncheon Meats!



BAKED GOODS



MEATS



TEXTILES



VEGETABLES



FROZEN FOODS



ODD SHAPES



CANDY



ICE CREAM



DAIRY



PAPER

Meat Production Down in March 8 Week But Sets Record for Date

FEDERALLY inspected production of meat for the week ended March 8, although showing a decline compared with the previous week, was a record for any corresponding period since weekly calculations were established by the Department of Agriculture some

ago. Weather conditions were said to have hindered the movement of livestock to market around some areas, and labor difficulties interrupted kill in some plants. However, meat production continues at a higher level than at any corresponding season since 1946, which

500,000 lbs. over the same week last year.

A total of 85,000 head of calves were slaughtered during the week for a 13,000 decline from the week earlier and 14,000 head less than last year. As veal, the week's kill amounted to 8,100,000 lbs. against 9,500,000 lbs. the previous week and 9,300,000 lbs. a year ago.

Hog kill declined only slightly as the 1,338,000 figure indicated when placed along side the preceding week's 1,343,000. This bettered the 1,158,000 killed a year ago. Pork production amounted to 183,300,000 lbs. compared with 184,000,000 lbs. the week earlier and 157,500,000 lbs. a year ago. Lard production amounted to 48,200,000 lbs. against 49,700,000 lbs. the previous week and 38,700,000 lbs. last year.

The slaughter of 250,000 head of sheep and lambs represented an 18,000 head decrease compared with the preceding week, but stood 67,000 head above the 183,000 reported a year ago. As inspected lamb and mutton, the kill amounted to 12,500,000, 13,400,000 and 9,000,000 lbs., respectively.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended March 8, 1952, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
Mar. 8, 1952.....	237	132.2	85	8.1	1,338	183.3	250	12.5	336.1
Mar. 1, 1952.....	249	138.9	98	9.5	1,343	184.0	268	13.4	345.8
Mar. 10, 1951.....	219	121.5	90	9.3	1,158	157.5	183	9.0	297.3

AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
Mar. 8, 1952.....	1,015	558	170	95	244	137	166	50	14.8	48.2
Mar. 1, 1952.....	1,015	558	175	97	244	137	166	50	15.2	49.7
Mar. 10, 1951.....	1,011	555	164	94	244	136	165	49.2	13.7	38.7

years back. The amount was 336,000,000 lbs. or about 3 per cent less than the previous week's 346,000,000 lb. output, but 13 per cent above the 1951 production of 297,000,000 lbs.

Slaughter of all classes and species was slightly below that of the week earlier, but with the exception of calves, it held considerably above a year

was still war-time production.

Cattle slaughter for the week amounted to 237,000 animals compared with 249,000 the previous week and 219,000 head during the same week of 1951. Beef output of 132,200,000 lbs. showed a decline compared with the previous week's 138,900,000 lbs., but was considerably more than the 121,

New York City Area Meat Stocks Declined Last Year

Trade channels of the New York City area, including Jersey City and Hoboken, N. J., handled a grand total of 1,608,514,995 lbs. of meats and carcasses during the period January 6, 1951 through December 29, 1951. This represented a decline compared with 1,776,079,681 lbs. a year earlier, according to figures released by the U. S. Department of Agriculture.

Country dressed carcasses amounted to 18,028,025 lbs. against 18,041,281 lbs. of the same during 1950. Locally dressed carcasses, the kill under federal inspection, aggregated 783,667,565 lbs. compared with 738,682,768 lbs. during 1950. Cured meats and provisions for the year 1951 amounted to a total estimated weight of 42,016,419 lbs. against 61,657,113 lbs. for the previous year. The estimated weight of fresh and frozen cuts totaled 121,712,341 lbs., compared with 141,751,844 lbs. during 1950.

Receipts (local slaughter excluded) of steer and heifer carcasses numbered 492,226 during the period under study; cows, 103,118; bull and stag, 37,166; veal and calf, 630,641; lamb, 1,073,164; mutton, 67,299; and hog and pig, 611,145. These represented a total carcass weight of 643,090,645 lbs.

Approve Shepherd Bill

The Senate judiciary committee has approved a bill which would permit the entry into this country of another 500 qualified alien sheepherders. Most of them would come from the Basque regions of France and Spain. They would have to meet all usual immigration standards in addition to being trained sheepherders.

Their work would be mostly in Nevada and other sheep raising states, according to reports.

LIVE HOG COSTS DROP; CUTTING MARGINS IMPROVE

(Chicago costs and credits, first three days of week.)

The downward trend in hog cutting margins in the last few weeks was reversed this week, and as a result, both light and medium weights cut with plus margins. Considerable improvement was noted in the heavier weights, although they retained minus margins.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first three days of the week.

150-230 lbs.					230-240 lbs.					240-270 lbs.				
Pct. live wt.	Price per lb.	Value per cwt. alive	Per cwt. yield	Per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Per cwt. yield	Per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Per cwt. yield	Per cwt. alive
Skinned hams	12.7	45.0	\$ 5.75	\$ 8.15	12.7	45.9	\$ 5.58	\$ 7.77	13.0	43.2	\$ 5.62	\$ 7.82		
Picnics	5.7	27.0	1.54	2.18	5.5	26.0	1.43	2.00	5.4	25.9	1.40	1.94		
Boston butts	4.3	36.0	1.55	2.20	4.1	34.5	1.45	2.02	4.1	34.5	1.42	1.88		
Loins (blade in)	10.1	41.8	4.22	6.10	9.9	39.7	3.93	5.52	9.7	37.5	3.65	5.03		
Lean cuts			\$13.06	\$18.63			\$12.39	\$17.31			\$12.09	\$16.67		
Bellies, S. P.	11.1	25.7	2.86	4.09	9.6	23.9	2.29	3.23	4.0	18.9	.76	1.05		
Bellies, D. S.					2.1	17.0	.36	.36	8.6	17.0	1.49	2.03		
Fat backs					3.2	7.8	.25	.34	4.6	8.6	.40	.55		
Plates and jowls	2.9	7.3	.21	.31	3.0	7.3	.22	.32	3.4	7.3	.25	.35		
Raw leaf	2.3	10.0	.23	.33	2.2	10.0	.24	.32	2.2	10.0	.23	.32		
P.S. lard, rend. wt.	13.9	10.8	1.50	2.15	12.4	10.8	1.34	1.87	10.4	10.8	1.12	1.57		
Fat cuts & lard			\$ 4.80	\$ 6.88			\$ 4.70	\$ 6.34			\$ 4.25	\$ 5.87		
Spareribs	1.6	36.0	.58	.83	1.6	30.5	.49	.70	1.6	25.0	.40	.55		
Regular trimmings	3.3	14.7	.49	.69	3.1	14.7	.46	.62	2.9	14.7	.43	.60		
Feet, tails, etc.	2.0	9.5	.19	.28	2.0	9.5	.19	.28	2.0	9.5	.19	.26		
Offal & misc.			.70	1.15			.70	1.14			.70	1.13		
TOTAL YIELD & VALUE	70.0		\$10.92	\$28.46	71.5		\$18.87	\$26.39	72.0		\$18.06	\$25.08		
			Per cwt. alive				Per cwt. alive				Per cwt. alive			
Cost of hogs			\$17.27				\$17.23				\$17.01			
Condemnation loss			.10				.10				.10			
Handling and overhead			1.46				1.32				1.23			
TOTAL COST PER CWT.			\$28.83				\$34.65				\$34.34			
TOTAL VALUE			\$28.46				\$26.39				\$25.08			
Cutting margin			+\$1.09				+\$2.28				+\$1.74			
Margin last week			+.50				-.17				-.75			

OUR RESPONSIBILITY FOR...

Quality Maintenance..



ENDS ONLY WITH A
**SATISFIED
CONSUMER**

Only when the ultimate consumer lays aside his knife and fork, pushes back his chair, and says "That was delicious!", have you won a steady customer... only then have we fully discharged our obligation to you.

Consequently, we exercise the most rigid scientific control over the preparation of every ingredient. Absolute uniformity, purity and potency are constantly guaranteed.

This is vitally important not only to our business, but to the business of all our customers... For, in the last analysis, our success depends entirely upon yours—a fact that has guided all of our policies for more than fifty successful years.

THE PLANT BEHIND THE PRODUCT



B. Heller & Company

CALUMET AVE. and 40th ST. • CHICAGO 15, ILL.

**SUPPLIERS OF FINE
INGREDIENTS FOR
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**QUICK ACTION PICKLE
FREEZE-EM PICKLE
BULL-MEAT-BRAND BINDER
ZANZIBAR-BRAND
CASING COLORS AND
SEASONINGS FOR EVERY
TYPE OF SAUSAGE**

MEAT and SUPPLIES PRICES CHICAGO

WHOLESALE FRESH MEATS CARCASS BEEF

Native steers	Mar. 12, 1962
Prime, 600/800	57
Choice, 500/700	54
Good, 700/800	53 @ 53½
Commercial cows	41 @ 42
Can. & cut.	40 @ 40½
Bulls	44½ @ 45

STEER BEEF CUTS†

(*Ceiling base prices, f.o.b. Chicago)

Prime:	
Hindquarter	62.5 @ 64.9
Forequarter	50.0 @ 51.5
Round	60.0 @ 61.0
Trimmed full loin	59.0 @ 61.0
Flank	14.0 @ 18.0
Cross cut chuck	50.4
Regular chuck	55.0 @ 55.0
Forehand	32.0
Brisket	43.0
Rib	72.0 @ 75.0
Short plate	22.0 @ 24.0
Back	59.0 @ 60.3
Triangle	47.1
Arm chuck	51.8
Untrimmed loin	69.5

Choice:	
Hindquarter	60.0 @ 61.9
Forequarter	50.4
Round	59.0 @ 61.0
Trimmed full loin	57.0 @ 58.0
Flank	14.0 @ 18.0
Cross cut chuck	50.4
Regular chuck	55.0
Forehand	32.0
Brisket	43.0
Rib	60.0 @ 62.0
Short plate	18.0 @ 22.0
Back	58.4
Triangle	47.1
Arm chuck	51.8
Untrimmed loin	64.0

(*Ceiling base prices, f.o.b. Chicago)

BEEF PRODUCTS†

Tongues, No. 1	37.8*
Brains	8 @ 9½
Hearts	23
Livers, selected	56 @ 60
Livers, regular	50
Tripe, scalded	10½ @ 11
Tripe, cooked	14 @ 15
Lips, scalded	16 @ 16½
Lips, unscalded	11 @ 12
Lungs	10½
Melts	9½ @ 10
Udders	5½ @ 6

(*Ceiling base prices, loose, f.o.b. Chicago)

BEEF HAM SETS†

Knuckles	66.10*
Insides	66.10*
Outsides	64.10*

(*Ceiling base prices, f.o.b. Chicago)

FANCY MEATS

(L.C.I. prices)	
Beef tongues, corned	44 @ 47
Veal breads, under 6 oz.	1.02
6 to 12 oz.	1.02
12 oz. up	1.02
Calf tongues	36.70
Lamb fries	73.50 @ 73.90
Or tails, under ¼ lb.	27.70
Over ¼ lb.	27.70

(*Ceiling base prices, f.o.b. Chicago)

WHOLESALE SMOKED MEATS

(L.C.I. prices)	
Hams, skinned, 14/16 lbs., wrapped	49 @ 51½
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	51 @ 54½
Hams, skinned, 16/18 lbs., wrapped	49 @ 52
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	50 @ 51½
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	38 @ 41
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	34 @ 38
Bacon, No. 1 sliced, 1-lb. open-faced layers	43 @ 47½

VEAL—SKIN OFF†

Carcass	
(L.C.I. prices)	
Prime, 80/150	56 @ 59½*
Choice, 50/80	56 @ 59½*
Choice, 80/150	56 @ 59½*
Good, 50/80	50 @ 54
Good, 80/150	54 @ 57½*
Commercial, all weights	43 @ 49

†For permissible additions to ceilings see CPR 101.

CARCASS LAMBS

(L.C.I. prices)	
Prime, 30/50	50.00 @ 53.00
Choice, 30/50	52.50 @ 56.00
Good, all weights	45.00 @ 52.00

CARCASS MUTTON

(L.C.I. prices)	
Choice, 70/down	32 @ 35
Good, 70/down	30 @ 32
Utility, 70/down	27 @ 29

FRESH PORK AND PORK PRODUCTS

(L.C.I. prices)	
Hams, skinned, 10/16 lbs.	40½ @ 44½
Pork loins, regular	
12/down, 100's	43 @ 44
Pork loins, boneless, 100's	55 @ 56
Shoulders, skinned, bone-in, under 16 lbs., 100's	32
Picnics, 4/6 lbs., loose	28 @ 28½
Picnics, 6/8 lbs., loose	26½
Boston butts, 4/8 lbs., 100's	86½ @ 87
Tenderloins, fresh, 10's	80
Neck bones, bbis.	10½ @ 11
Livers, bbis.	17
Brains, 10's	13 @ 14
Ears, 30's	8½ @ 10
Snouts, lean-in, 100's	9
Feet, front, 30's	7 @ 8

SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40% bbis.	15
Pork trim., guar. 50% lean, bbis.	15½
Pork trim., spec. 80% lean, bbis.	38 @ 39
Pork trim., ex. 80% lean, bbis.	46
Pork cheek meat, trmd., bbis.	39½
Bull meat, bon's, bbis.	57 @ 57½
Bon's cow meat, C.C., bbis.	53 @ 54
Beef trimmings, bbis.	42 @ 43
Boneless chucks, bbis.	56 @ 57
Beef head meat, bbis.	38
Beef cheek meat, trmd., bbis.	38
Shank meat, bbis.	59½ @ 59.80
Veal trimmings, bon's, bbis.	50

(*Ceiling price.
SAUSAGE CASINGS
(f.o.b. Chicago)
(L.C.I. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1½ to 1½ in.	80 @ 85
Domestic rounds, over 1½ in., 140 pack	1.05 @ 1.10
Export rounds, wide, over 1½ in.	1.45 @ 1.55
Export rounds, medium, 1½ @ 1½ in.	1.00 @ 1.05
Export rounds, narrow, 1½ in. under	1.10 @ 1.15
No. 1 weasands, 24 in. up	12 @ 14
No. 1 weasands, 22 in. up	7 @ 9
No. 2 weasands	6
Middles, sewing, 1½ @ 2 in.	1.20 @ 1.40
Middles, select, wide, 2 @ 2½ in.	1.50 @ 1.70
Middles, select, extra, 2½ @ 2½ in.	1.70 @ 1.95
Middles, select, extra, 2½ in. & up	2.50 @ 2.60
Beef bungs, export, No. 1	22 @ 28
Beef bungs, domestic	20 @ 25
Dried or salted bladders, per piece:	
12-15 in. wide, flat	16 @ 20
10-12 in. wide, flat	11 @ 12
8-10 in. wide, flat	5 @ 7

Pork casings:	
Extra narrow, 29 mm. & dn.	4.05 @ 4.20
Narrow, mediums, 29 @ 32 mm.	4.00 @ 4.05
Medium, 32 @ 35 mm.	2.75 @ 2.95
Spec. med., 35 @ 38 mm.	2.15 @ 2.25
Export bungs, 34 in. cut	25 @ 28
Large prime bungs, 34 in. cut	16 @ 17
Medium prime bungs, 34 in. cut	12 @ 15
Small prime bungs	7½ @ 8¼
Middles, per set, cap. off.	50 @ 55

DRY SAUSAGE

(L.C.I. prices)	
Cervelat, ch. hog bungs	97
Thuringer	59 @ 62.4
Farmer	82 @ 84
Holsteiner	81 @ 84.5
B. C. Salami	90 @ 93.0
Genoa style salami, ch.	93 @ 96
Pepperoni	81 @ 85
Italian style hams	75 @ 79

CHECK
THESE!
COSTS!

A CHANGE TO Kennedy Beef Bags CAN MEAN BIG SAVINGS FOR YOU

With all costs on the rise, every penny pared from packaging-shipping cost is mighty important these days. That's why Kennedy Beef Bags are becoming so widely used throughout the meat packing industry.

Made of waxed Kraft paper, Kennedy forequarter and hindquarter bags are exceptionally easy to apply. Covered with stockinettes, they fit snugly, resist tearing and abrasion . . . and give ample protection during shipment, assuring acceptable condition of the meat on arrival.

Meet Any Packaging Need

The development of special manufacturing techniques now enables Kennedy to meet practically any packaging need. For samples and prices of forequarter or hindquarter bags of creped or flat waxed paper, special box or barrel liners of specialized papers, polyethylene or other plastics, write . . .

DIMENSIONAL PACKAGING



Kennedy

CAR LINER AND BAG CO., INC.
SHELBYVILLE, INDIANA

NEW YORK PHILADELPHIA BUFFALO CLEVELAND DETROIT
CHICAGO LOS ANGELES SAN FRANCISCO PORTLAND SEATTLE

profit

by the positive, fiery,
color-appeal of

PURE-SPICE PAPRIKA!

Rich, red, uniform-fine grind

KNICKERBOCKER

Superfine SPANISH PAPRIKA (New Crop)

will impart that unmistakable "quality" eye-appeal that multiplies sales of a wide variety of ground meat products.

Compare the COLOR. Be gratified by the VALUE. Write NOW for samples and prices.

KNICKERBOCKER MILLS CO.

601 West 26th Street • New York 1, N.Y.

Since 1842 America's Leading Importers of Fine Spices



KNICKERBOCKER

QUALITY *Spices*

It's True Spice Taste That Tells and Sells

B-16 Electric Meat Cutter

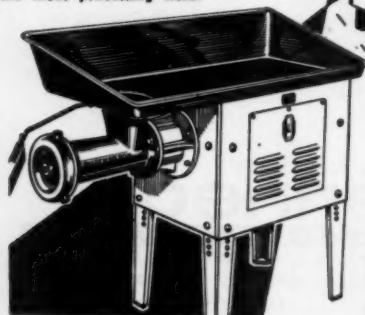
In a class by itself, greatest capacity of any meat cutting saw of its type. Takes cuts up to 18" high, 15½" wide. 1½ h.p. motor; plenty of power for large splitting and breaking operations.

Designed from the "Butcher's Angle"

Butcher Boy

Meat Cutters and Choppers

Make any comparison you like—in performance, in capacity, in endurance, in ease of maintenance—and you will discover why Butcher Boy meat cutters and choppers have achieved un-contested pre-eminence in the meat processing field.



Write for illustrated specification sheets, to nearest office of U.S. Slicing Machine Co., Inc., or to

Lasar

Manufacturing Company
2340 East 114th Street
Los Angeles 2, Calif.

← B-56 & BB-56 HEAVY-DUTY CHOPPERS

B-56 capacity: 3300-4500 pounds per hour; 6 h.p. motor. BB-56 capacity: 4500-5500 pounds per hour; 7½ h.p. motor.



DOMESTIC SAUSAGE

(l.c.l. prices)

Pork sausage, hog casings...	43	@ 47
Pork sausage, sheep cas...	51	@ 53
Frankfurters, sheep cas...	55	@ 59.1
Frankfurters, skinless...	50	@ 52½
Bologna	44	@ 46
Bologna, artificial cas...	43	@ 45
Smoked liver, hog bungs...	44	@ 45½
New Eng. lunch, spec...	73	@ 76½
Minced lunch, spec. ch...	54	@ 58½
Tongue and blood	46	@ 49
Blood sausage	41	@ 43
Souse	34	@ 36
Polish sausage, fresh	50	@ 55
Polish sausage, smoked	54	

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	33	38
Resifted	36	41
Chili Powder	44	42
Chili Pepper	44	44
Cloves, Zanzibar	1.02	1.08
Ginger, Jam., unbl.	64	69
Ginger, African	34	40
Cochin
Mace, fancy, Banda	1.44	1.35
East Indies	..	1.35
West Indies	..	35
Mustard, flour, fcy.	..	30
No. 1	..	58
West India Nutmeg	..	41
Paprika, Spanish	..	50
Pepper, Cayenne	..	40
Red, No. 1	..	2.48
Pepper, Packers	1.70	2.47
Pepper, white	2.47	2.62
Malabar	1.72	1.82
Black Lampong	1.72	1.82

SEEDS AND HERBS

(l.c.l. prices)

	Whole	Ground for Saus.
Caraway seed	17	20
Cumin seed	25	30
Mustard seed, fancy	23	..
Yellow American	20	..
Marjoram, Chilean	19	22
Oregano	19	22
Coriander, Morocco	16	20
Natural No. 1	16	20
Marjoram, French	40	47
Sage, Dalmatian	72	79
No. 1	72	79

CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del., or f.o.b. Chgo.	\$ 9.40
Saltpeter, n. ton, f.o.b. N.Y.	11.25
Dbl. refined gran.	14.00
Small crystals	15.40
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt, in min. car. of 60,000 lbs., only, paper sacked, f.o.b. Chgo.	Per ton
Granulated	\$21.90
Medium	28.30
Rock, bulk, 40 ton car., delivered Chicago	11.90
Sugar—	
Raw, 96 basis, f.o.b. New York	6.25
Refined standard cane gran., basis	8.50
Refined standard beet gran., basis	8.50
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	7.90
Dextrose, per cwt. in paper bags, Chicago	7.35

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Mar. 6	San Francisco Mar. 6	No. Portland Mar. 7
FRESH BEEF (Carcass)			
STEER:			
Choice:			
500-600 lbs.	\$55.00@56.00		\$57.00@58.10
600-700 lbs.	54.00@55.00	\$55.00@56.00	55.00@56.10
Good:			
500-600 lbs.	53.00@55.00	54.50@55.00	55.70@56.10
600-700 lbs.	52.00@54.00	54.00@55.00	54.00@56.10
Commercial:			
350-600 lbs.	50.00@51.00	50.00@51.00	50.70@51.10
COW:			
Commercial, all wts.	46.00@48.00	45.00@50.00	46.00@51.10
Utility, all wts.	44.00@47.00	43.00@48.00	45.00@49.10
FRESH CALF (Skin-Off)			
Choice:			
200 lbs. down	58.00@58.40		58.00@58.40
Good:			
200 lbs. down	53.00@56.40		56.00@56.40
FRESH LAMB (Carcass):			
Prime:			
40-50 lbs.	51.00@52.00	54.00@56.00	54.00@57.00
50-60 lbs.	50.00@51.00	50.00@54.00	51.00@56.00
Choice:			
40-50 lbs.	51.00@52.00	53.00@55.00	54.00@57.00
50-60 lbs.	50.00@51.00	50.00@53.00	51.00@56.00
Good, all wts.	49.00@51.00	54.00@56.00	51.00@56.00
MUTTON (EWE):			
Prime:			
Good, 70 lbs. dn.	35.70 bulk	34.50@35.80	33.40@33.80
Good, 70 lbs. dn.	33.70 bulk	32.00@33.80	33.40@33.80
FRESH PORK CARCASSES (Packer Style)			
80-120 lbs.	29.50@31.00	30.00@36.45	30.00@36.45
120-160 lbs.	29.50@31.00	29.00@35.00	28.00@29.50
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	43.00@46.00	48.00@52.00	45.00@50.00
10-12 lbs.	43.00@46.00	47.00@50.00	45.00@50.00
12-16 lbs.	43.00@46.00	45.00@47.00	44.00@48.00
PICNICS:			
4-8 lbs.	37.00@40.00	35.00@42.00	42.00@45.00
PORK CUTS No. 1: (Smoked)			
HAM, Skinned:			
10-14 lbs.	47.00@50.00		
14-18 lbs.	47.00@50.00	52.00@54.00	49.00@53.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	38.00@45.00	42.00@48.00	42.00@45.00
8-10 lbs.	35.00@43.00	40.00@46.00	39.00@44.00
10-12 lbs.	35.00@43.00		38.00@43.00
LARD, Refined:			
Tierces	13.50@15.00		13.00@17.00
50-lb. cartons and cans.	14.00@15.50	16.00@17.00	
1-lb. cartons	15.00@16.00	17.00@18.00	16.50@17.50

BORAX

PAPER PRODUCTS COMPANY

MILL AGENTS

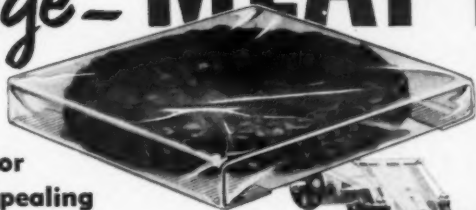
- 28 lb. lard bags
- Printed Cellophane
- Printed Parchment
- Bacon Wraps
- Ham Wraps
- Loin Wraps
- Waxed Meat Boards
- Glassine
- Complete Packaging

783-785 CAULDWELL AVENUE, BRONX 56, N. Y. • CYPRESS 2-7780

BS
Ground
for Saus.
22
30
..
23
29
47
79
ALS
CWL
... \$ 9.40
..
11.25
14.00
15.40
Soda 5.25
of
6.25
lbs.
Chgo.:
Per ton
\$21.90
28.50
11.00
6.25
8.50
8.50
7.50
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Smoked)
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50@17.50
ANY
Boards
aging
2-7780
5, 1952

Prepackage- MEAT PATTIES

**Wraps Bacon,
cold cuts, steaks
and chops in flavor
sealing... eye appealing
self-service packages**

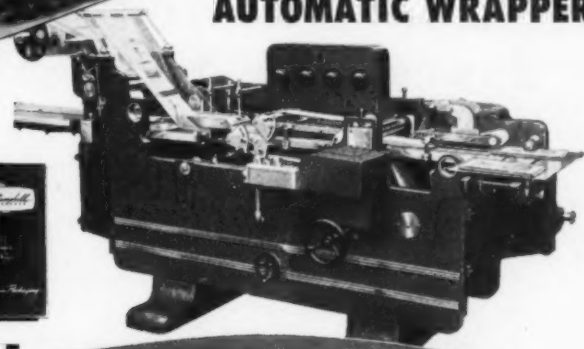


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AUTOMATIC WRAPPER**

You save time and money, too — with unit delivery speeds averaging from 80 to 120 per minute and with fewer operators... less materials. "Float wraps" meats without product damage in neat, square-cornered packages of cellophane, glassine, plastic film, etc. Longitudinal sealing is by heat or glue, while end seals may be crimped, flared, or folded to keep moisture *in* or *out*, as you want it. Package meets all sanitary codes — with product completely free from dust and dirt and untouched by human hands. Available with standard or custom type feed and delivery to meet all specific installation requirements.



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products

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1. Analysis of sanitation problems, whether recognized or unrecognized.
2. Development of plan for solution based on:
 - a. Degree of sanitation desirable
 - b. Budget limitations
 - c. Methods applicable to situation
3. Inspectional program.
4. Advice on practical problems resulting from activities of Food and Drug and other regulatory bodies.
5. Appraisal and advice on pest control programs.



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Dairy Science
Industrial Pest Control
Industrial Fumigation
Plant Pathology
With industrial and regulatory experience

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Across the Nation*

**UNITED'S INSULATION-
"TOPS" FOR ROOFING**



UNITED'S B. B. Corkboard roof insulation and UNITED'S scientific erection methods guard against costly heat loss, fuel loss, and condensation dripping from the underside of roofs. A permanently effective heat or cold retardant, it's "tops" for roof protection because non-absorbent, free from capillarity, does not swell, buckle, rot or mold. It's structurally strong, easily handled and economical.



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Manufacturers and Erectors of Cork Insulation

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Albany, N. Y.
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Cleveland, Ohio

Los Angeles, Calif.
New Orleans, La.
New York, N. Y.
Philadelphia, Pa.

Pittsburgh, Pa.
Rock Island, Ill.
St. Louis, Mo.
Waterville, Me.

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

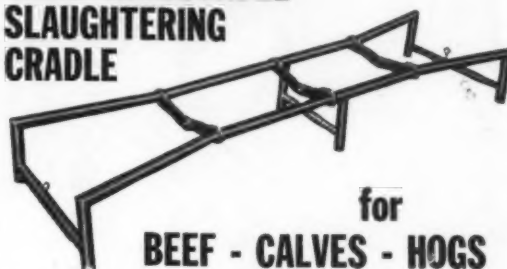
CASH PRICES

F. O. B. CHICAGO CHICAGO BASIS	
THURSDAY, MARCH 13, 1952	
REGULAR HAMS Fresh or F.F.A.	
8-10	44n
10-12	44n
12-14	42n
14-16	42n
BOILING HAMS Fresh or F.F.A.	
16-18	41½n
18-20	37½n
20-22	37½n
SKINNED HAMS Fresh or F.F.A.	
10-12	40½
12-14	44½
14-16	44½
16-18	40
18-20	40
20-22	40
22-24	40
24-26	39½
26-30	38
25/up, 2's incl.	37½
FAT BACKS Green or Frozen	
6-8	9n
8-10	9n
10-12	9 @ 9½
12-14	10 @ 10½n
14-16	10½ @ 11
16-18	11½
18-20	11½ @ 11½n
20-25	11½ @ 11½

PICNICS	
Fresh or F.F.A.	Frozen
4-6	27½ @ 27½
6-8	26 @ 26½
8-10	26
10-12	26
12-14	25½
8/up, 2's incl.	25½ @ 26
BELLIES Green or Frozen	
6-8	27½ @ 28
8-10	26 @ 26½
10-12	24½ @ 24½
12-14	22½
14-16	19½ @ 20
16-18	18½ @ 18½
18-20	18½ @ 18½
GR. AMN. BELLIES	
18-20	17½
20-25	15
25-30	14½
30-35	13 @ 13½
35-40	12½ @ 13
40-50	12½ @ 12½
D. S. BELLIES	
18n	Clear
17½ @ 17½	
17	
14½	
14	
14	

Everything the meat man needs

KOCH ADJUSTABLE SLAUGHTERING CRADLE



for
BEEF - CALVES - HOGS

Instantly adjustable to hold any carcass securely. Keeps carcass 12-in. above floor level, up above the filth and dampness that might contaminate the hide.

Cradle can be up-ended for storage when not in use.

Saves labor, and saves effort. Eliminates stooping on the part of the operators.

An exclusive KOCH development. U. S. Patent No. 2,536,268. Immediate shipment from stock. Model 2310, f.o.b. Kansas City, only.....\$60.

LARD FUTURES PRICES

MONDAY, MARCH 10, 1952	
Mar. 11.80	11.90
May 12.17½	12.20
July 12.32½	12.35
Sept. 12.45	12.47½
Oct. 12.55	12.55
Nov.	12.45b

TUESDAY, MARCH 11, 1952	
Mar. 12.05	12.07½
May 12.30	12.35
July 12.37½	12.40
Sept. 12.52½	12.60
Oct. 12.65	12.65
Nov. 12.62½	12.62½

WEDNESDAY, MARCH 12, 1952	
Mar. 12.15	12.15b
May 12.30	12.30
July 12.47½	12.50
Sept. 12.62½	12.67½
Oct. 12.72½	12.70
Nov. 12.70	12.70

THURSDAY, MARCH 13, 1952	
Mar. 12.25	12.25b
May 12.40	12.40
July 12.57½	12.60
Sept. 12.72½	12.75
Oct. 12.82½	12.80
Nov. 12.80	12.80

FRIDAY, MARCH 14, 1952	
Mar. 12.27½	12.45
May 12.40	12.40
July 12.57½	12.60
Sept. 12.72½	12.75
Oct. 12.82½	12.80
Nov. 12.80	12.80

Salt Contributes To Pork Rancidity

When pork sausage is prepared for the home freezer, all seasoning should be added except salt, according to meat specialist Sleetor Bull, of the University of Illinois College of Agriculture.

He says that salt tends to stimulate rancidity in pork. Other seasonings retard the development of rancidity. Sausage will keep longer and have a better flavor after freezer storage. Rancid flavors develop within three months of storage, studies of this nature have shown.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b.	
Chicago	\$15.25
Refined lard, 50-lb. cartons, f.o.b. Chicago	15.25
Kettle rend., tierces, f.o.b. Chicago	16.00
Leaf, kettle rend., tierces, f.o.b. Chicago	17.00
Lard flakes	20.00
Neutral tierces, f.o.b. Chicago	21.00
Standard Shortening *N. & S.	19.50
Hydrogenated Shortening N. & S.	21.25

*Delivered.

WEEK'S LARD PRICES

P.S. Lard	P.S. Lard	Raw
Tierces	Loose	Leaf
Mar. 8 12.00n	10.50	10.00n
Mar. 10 12.00n	10.50b	10.00n
Mar. 11 12.12½n	10.87½b	10.37½n
Mar. 12 12.25n	10.87½a	10.37½n
Mar. 13 12.25n	11.00	10.50n
Mar. 14 12.50	11.12½	10.62½n

n—nominal. b—bid. a—asked.

KOCH Supplies
20th & McGee Sts.
Kansas City 8, Mo.

RUGGED . . . COMPACT GRINDS QUICKLY -

A FAVORITE
WITH MEAT
PACKERS
AND
RENDERERS



W-W TANKAGE and CRACKLING GRINDER

Built for continuous operation at full capacity, heavy-duty W-W Grinders, with Star Cylinders, handle large quantities of bulky or coarse materials easily. Available from 20 to 150 H. P. Rugged, blunt edged surfaced steel hammers last 2 to 5 times longer. Wide feed opening and full throat allow uniform feeding and reduces screen drag, saving horsepower and screen expense. Cool operation eliminates "stickiness" of otherwise heated "ghey" and "greasy" cracklings. Write for catalogue on all W-W Grinders. There's a W-W Grinder for every need.

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Meat is sold by its appearance—Protect it. Keep meat clean—Satisfy customers—Save money.

Assure your meat and meat products the ultimate in packaging protection and increase consumer acceptance by specifying the products that have become the symbol of dependability throughout the meat packing industry.

"ARKSAFE" Meat Covers

"ARKSAFE" Elastic Multiwall Bags

"ARKELENE" and "ARKELENE-K" Liver Bags

"ARKSAFE" Elastic All-Way Stretch Meat Covers

"ARKSAFE" Elastic Barrel Linings

"ARKELENE" and "ARKELENE-K" Container Linings

Without obligation, our Service Department will be happy to collaborate with you on your specific requirements.

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Factories: Newport News, Va., and Chicago, Ill.
Representatives in principal cities

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices)

Mar. 13, 1952

	Per lb.	City
Prime, 800 lbs./down.....	58	@ 60
Choice, 800 lbs./down.....	54	@ 57
Good.....	51	@ 54
Steer, commercial.....	49	@ 51
Cow, commercial.....	44	@ 46
Cow, utility.....	42	@ 44

BEEF CUTS

(Ceiling base prices)

Prime:	
Hindquarter.....	64.1
Forequarter.....	53.6
Round.....	59.0@61.0
Trimmed full loin.....	89.0@91.0
Flank.....	14.0@18.0
Short loin.....	120.4
Sirloin.....	77.3
Cross cut chuck.....	51.4
Regular chuck.....	55.0@58.0
Foreshank.....	33.7
Brisket.....	44.0@46.5
Rib.....	75.0@77.0
Short plate.....	22.0@24.0
Back.....	62.6
Triangle.....	48.2
Arm chuck.....	52.7

Choice:

Hindquarter.....	62.0
Forequarter.....	51.7
Round.....	59.0@61.0
Trimmed full loin.....	80.0@91.0
Flank.....	14.0@18.0
Short loin.....	102.4
Sirloin.....	72.1
Cross cut chuck.....	51.4
Regular chuck.....	55.0@57.0
Foreshank.....	38.7
Brisket.....	44.0@46.5
Rib.....	60.0@65.0
Short plate.....	22.0@24.0
Back.....	59.7
Triangle.....	48.2
Arm chuck.....	52.7

FANCY MEATS

(L.c.l. prices)

Veal breads, under 6 oz.....	102.50
6 to 12 oz.....	102.50
12 oz. up.....	102.50
Beef kidneys.....	16.6*
Beef livers, selected.....	62.6*
Beef livers, selected, kosher.....	82.6*
Oxtails, over 1/4 lb.....	27.6*

*Ceiling base prices.

LAMBS

(L.c.l. prices)

	City
Prime lambs, 50/down.....	52.00@56.00
Choice lambs, 50/down.....	52.00@56.00
Good, 50/down.....	45.00@49.00

Western

Prime, all wts.....	52.00@56.00
Choice, all wts.....	52.00@56.00
Good, 50/down.....	45.00@49.00

For permissible additions to ceiling base prices, see CPR 24.

FRESH PORK CUTS

(L.c.l. prices)

Hams, sknd., 14/down.....	48.00@54.00
Picnics, 4/8 lbs.....	57.00
Bellies, sq. cut, seedless, 8/12 lbs.....	No quotation
Pork loins, 12/down.....	44.00@48.00
Boston butts, 4/8 lbs.....	40.00@46.00
Spareribs, 3/down.....	40.00@46.00
Pork trim., regular.....	25.00
Pork trim., spec. 80%.....	43.00

Western

City

Hams, sknd., 14/down.....	48.00@54.00
Pork loins, 12/down.....	44.00@48.00
Boston butts, 4/8 lbs.....	40.00@46.00
Spareribs, 3/down.....	40.00@46.00

VEAL—SKIN OFF

(L.c.l. prices)

Prime carcass.....	58.00@60.00
Choice carcass.....	58.00@60.00
Good carcass, 80/down.....	56.00@58.00
Commercial carcass.....	46.00@52.00

Western

DRESSED HOGS

(L.c.l. prices)

Hogs, gd. & ch., hd. on, lf. fat h	
100 to 136 lbs.....	30.50@33.50
137 to 153 lbs.....	30.50@33.50
154 to 171 lbs.....	30.50@33.50
172 to 188 lbs.....	30.50@33.50

BUTCHERS' FAT

(L.c.l. prices)

Shop fat.....	\$.70
Breast fat.....	1.00
Edible suet.....	1.25
Inedible suet.....	1.25

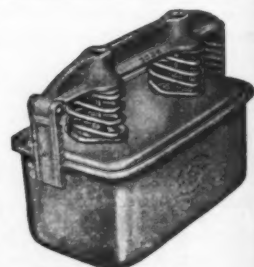
CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended March 8, 1952 was 9.5 according to a report by the U. S. Department of Agriculture. This ratio was the same as the 9.5 ratio reported for the preceding week, but was almost three points under the 12.3 ratio recorded for the same week a year ago. These ratios were recorded on the basis of yellow corn selling for \$1.779 per bu. in the week ended March 8, \$1.769 per bu. in the previous week and \$1.794 per bu. for the corresponding period just a year earlier.

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The choice of discriminating packers all over the world.

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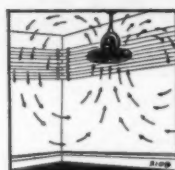
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Office and Factory, Port Chester, N. Y.
Chicago Office, 332 S. Michigan Ave.



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BEFORE
AND
AFTER
USE
OF



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REFRIGERATOR
FANS

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A provisioner with 3 walk-in boxes installed RECO REFRIGERATOR FANS IN AUGUST, 1940. On DECEMBER 3rd, 1951, he reports SAME FANS STILL IN CONTINUOUS SERVICE, WITH NO UPKEEP EXPENSE.

- KEEPS BOXES DRY AND SANITARY!
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- REDUCES OPERATING COST!
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ORIGINATORS OF FANS TO BLOW UPWARDS



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"SALES MERRY-GO-ROUND"

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BUTTER & CHEESE



Some good distributor territories now open. Write for details.

The Rose Brand reputation for top quality and moderate prices offers you unbeatable sales opportunities. Rose Brand Creamery Butter (churned fresh daily for 40 years) plus a top quality line of cheese — Sharp, Pimiento, American, Cheddar Horns, Cheddar Daisies, and Rosedale American Cheese Food — give you a complete fast-selling line.

THE MERCHANTS CREAMERY CO.

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KOLD-HOLD

TRUCK REFRIGERATION

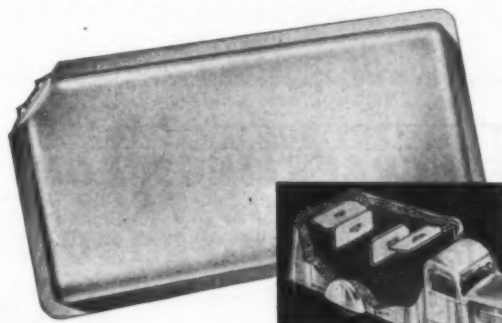
It pays to specify KOLD-HOLD truck refrigeration because you save money when you do. You save, first, because Kold-Hold Refrigeration costs less to use.

Kold-Hold "Hold-Over" Plates maintain predetermined temperatures throughout the longest day's hauls for as little as 10 cents . . . less than the cost of either wet or dry ice. You save too in loading and unloading time. The "Hold-Over" truck plates can be connected into your plant cooling system at the end of the day to make your truck a "cooler room on wheels." Undelivered loads can be left in the truck for the next day's deliveries.

It pays to specify KOLD-HOLD Truck Refrigeration Plates because of their complete dependability. With over one-half million plates in use today, no case of operational failure has ever been reported. They often outlast several truck bodies and are guaranteed for ten years to be free from defects in workmanship and materials.

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It pays to specify KOLD-HOLD Refrigeration Plates.



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KOLD-HOLD

protects every step of the way

KOLD-HOLD MANUFACTURING CO.

460 E. Hazel St.,

Lansing 4, Michigan

BY-PRODUCTS....FATS AND OILS

TALLOW AND GREASES

Thursday, March 13, 1952

Late last week additional sales were reported in the tallow and grease market, with prices on the steady to easy side. Yellow grease sold at 4½¢ and 4¢, and bleachable fancy tallow at 5¢, all c.a.f. Chicago. Couple tanks of prime tallow sold at 5¢, and several tanks of bleachable fancy tallow at 5½¢, all East.

At the start of the week, consumers did not display too much concern as to picking up material. On the other hand, offerings were reported as sparse. Movement the first two days was light and prices were about steady. Producers are still watching the loose lard market, which is maintaining its "bullish" attitude.

Two tanks of prime tallow traded at 5½¢, and couple more of same sold at 5¢, all c.a.f. Chicago. Fancy tallow, 7 color, brought 6½¢, East, in a small way. Tank of special tallow sold at 4½¢, another at 5¢, both c.a.f. Chicago.

On Wednesday, not enough trading was around to establish new levels, and the list was quoted on a nominal basis at last sales reported. A tank of No. 1 tallow sold at 4½¢, Chicago basis, steady. Prime tallow sold 5½¢, and special tallow 4½¢, c.a.f. Chicago.

Buyers' and sellers' ideas were around ½¢ apart early in the week, but near the close the spread was ½¢ in some instances. Yellow grease again sold at 4½¢, c.a.f. Chicago and Chicago basis. Several tanks of choice white grease sold at 5½¢, c.a.f. Chicago. Rumors were current that yellow grease sold at 4½¢, Chicago.

A mixed affair came about late in the week with some better grade materials selling fractionally higher in spots, and lower grades shaded in some instances. Two tanks of fancy tallow, 7 color, sold at 5½¢, f.o.b. Chicago. Bleachable fancy tallow sold at 5½¢ and 5¢, c.a.f. Chicago. Prime tallow again brought 5½¢, Chicago. Yellow grease was bid

at 4¢, and a small movement was reported at 4½¢ and 4¼¢, c.a.f. Chicago, and Chicago basis. Bids were 5½¢ for choice white grease, and offerings listed at 5½¢, Chicago.

TALLOW: Thursday's quotations: Fancy tallow, 7 color, 5½¢, bleachable, 5½¢@5½¢; prime, 5½¢@5½¢; special tallow, 4½¢@5¢; No. 1 tallow, 4½¢, and No. 2 tallow, 3½¢.

GREASES: Thursday's quotations: Choice white grease, 5½¢@5½¢; B-white grease, 4½¢@4½¢; yellow, 4½¢@4½¢; house grease 4¢, and brown 3½¢@3½¢.

BY-PRODUCTS MARKETS

(Chicago, Thursday, March 13, 1952)

Blood

	Unit
	Ammonia
Unground, per unit of ammonia*6.75

Digester Feed Tankage Materials

Wet rendered, unground, loose	
Low test*8.00@8.25n
High test*8.00
Liquid stick tank cars3.15

Packinghouse Feeds

	Carlots,
	per ton
50% meat and bone scraps, bagged\$115.00
50% meat and bone scraps, bulk95.00@100.00
55% meat scraps, bulk105.00
60% digester tankage, bulk100.00
60% digester tankage, bagged120.00
80% blood meal, bagged152.15
70% standard steamed bone meal, bagged95.00

Fertilizer Materials

High grade tankage, ground, per unit ammonia\$6.25n
Hoof meal, per unit ammonia7.75

Dry Rendered Tankage

	Per unit
	Protein
Cake*1.80@1.85
Expeller*1.80@1.85

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)\$2.50
Hide trimmings (green, salted)30.00@35.00
Cattle jaws, skulls and knuckles, per ton65.00@70.00
Pig skin scraps and trimmings, per lb.6½

Animal Hair

Winter coil dried, per ton\$100.00
Summer coil dried, per ton*80.00
Cattle switches, per piece6 @ 7
Winter processed, gray, lb.13½ @ 15
Summer processed, gray, lb.7 @ 8

n—nominal.
*Quoted delivered basis.

VEGETABLE OILS

Wednesday, March 12, 1952

Prices for most selections in the vegetable oil market were firm this week, advancing fractionally.

There weren't any spectacular developments the beginning of the week, and demand for most selections was conspicuous by its scarcity. The soybean oil market was dull with a few sales of March shipment at 10½¢, but bids later were at 10½¢. Offerings of April shipment were at 10½¢ to 10½¢, but buyers were only interested in this material at 10½¢. May shipment sold at 10½¢ and April-June and May-June traded at 10½¢, all in a small way.

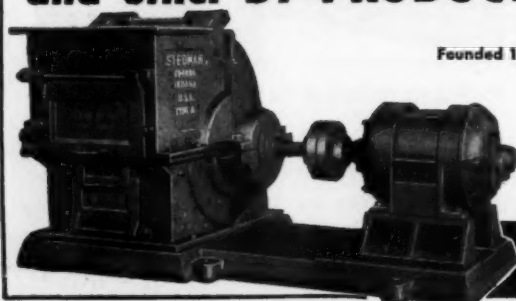
According to reports, Germany might be in the market soon for soybeans or soybean oil. Other than that, foreign interest was equally quiet. There were scattered sales of cottonseed oil in the Valley at 12½¢ and limited trading in Texas at 12¢. Cottonseed oil in the Southeast was offered at 12½¢, but little trading action materialized at that level.

Corn oil cashed early at 13½¢; however, bids heard later were at 13¢. Peanut oil traded to some extent at 13½¢. Trading of coconut oil was a trifling affair, and the market could at best be quoted at 8½¢ to 9¢, nominal.

Business at midweek was considered fair, but most transactions were at prices unchanged. Soybean oil sold early at 10½¢ for March and April shipments and May-June oil traded at 10½¢. This market was pegged late at midweek at 10½¢b@10½¢ax. Although cottonseed oil trading was light, the market was reported steady. Texas oil traded early at 12¢. Valley at 12½¢ and offerings in the Southeast were listed at 12½¢.

A good amount of corn oil sold at 13½¢, an ½¢ over previous bidding. There was a limited amount of peanut oil cashing at 13½¢, but most sources are quoting the market at 13½¢ to 13½¢. The coconut oil market remains featureless, with bids still at 8½¢.

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DRIED BLOOD, TANKAGE
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STEDMAN FOUNDRY & MACHINE COMPANY, INC.

Subsidiary of United Engineering and Foundry Company
General Office & Works: AURORA, INDIANA

SOYBEAN OIL: A $\frac{1}{4}$ c gain evidenced in this market from last week's price levels.

COTTONSEED OIL: This market reputedly steady, with prices advancing $\frac{1}{4}$ c to $\frac{1}{2}$ c compared with the previous week.

New York cottonseed oil prices were quoted as follows:

MONDAY, MARCH 10, 1952				
Mar.	*14.50	14.72	14.64	*14.75 14.55
May	14.91	15.04	14.88	15.01 14.83
July	15.25	15.26	15.15	15.25 15.12
Sept.	*15.35	15.34	15.21	15.33 15.24
Oct.	15.25	15.33	15.20	15.33 15.17
Dec.	*15.15	*15.25 15.14
Jan.	15.15n	15.25n *14.90
Mar.	*15.15	*15.30 *15.18

Sales: 329 lots.

TUESDAY, MARCH 11, 1952				
Mar.	14.55-65	14.80	14.55	*14.68 *14.75
May	15.00-08	15.08	14.96	14.96 15.01
July	15.25-26	15.30	15.20	15.20 15.25
Sept.	15.31	15.34	15.27	15.27 15.33
Oct.	*15.30b	15.35	15.30	15.32 15.33
Dec.	*15.10b	15.25 15.25
Jan.	15.10n	*15.30 *15.30
Mar.	*15.10n	*15.30 *15.30

Sales: 254 lots.

WEDNESDAY, MARCH 12, 1952				
Mar.	*14.65	14.69	14.65	*14.64 *14.68
May	*14.74	14.98	14.87	14.88 14.96
July	15.20	15.22	15.11	15.11 15.20
Sept.	*15.24	15.25	15.21	15.19 15.27
Oct.	15.31	15.34	15.28	15.29 15.32
Dec.	*15.25	15.23	15.23	15.23 15.25
Jan.	15.25n	*15.00 *15.00
Mar.	*15.30	15.30	15.30	15.25 *15.30

Sales: 109 lots.

THURSDAY, MARCH 13, 1952				
Mar.	*14.58	14.74	14.64	*14.64 *14.64
May	*14.82	14.96	14.83	*14.83 14.88
July	15.13	15.19	15.06	15.07 15.11
Sept.	15.21	15.29	15.18	15.18 15.19
Oct.	15.28	15.31	15.23	*15.25 15.29
Dec.	15.20b	*15.21 15.23
Jan.	15.20n	*15.00 *15.00
Mar.	*15.25	15.25	15.25	15.25 15.25

Total sales, 254 lots.

*Bid.

CORN OIL: Late midweek trading at 13 $\frac{1}{4}$ c, which represented an $\frac{1}{4}$ c increase over buying interest a week earlier.

PEANUT OIL: The market declined $\frac{1}{4}$ c to 1c from last week's levels.

COCONUT OIL: Relatively unchanged from a week ago, with a $\frac{1}{4}$ c range between buyers and sellers ideas.

VEGETABLE OILS

Wednesday, March 12, 1952

Crude cottonseed oil, carloads, f.o.b. mills	12 $\frac{1}{4}$ pd
Valley	12 $\frac{1}{4}$ n
Southeast	12n
Texas	12n
Corn oil in tanks, f.o.b. mills	13b @ 13 $\frac{1}{4}$ ax
Peanut oil, f.o.b. Southern mills	13 $\frac{1}{4}$ n
Soybean oil, Decatur	10 $\frac{1}{2}$ pd
Coconut oil, f.o.b. Pacific Coast	8 $\frac{1}{2}$ @ 9n
Cottonseed foots	
Midwest and West Coast	7 $\frac{1}{2}$ n
East	7 $\frac{1}{2}$ n

ax—asked. n—nominal.

OLEOMARGARINE

Wednesday, March 12, 1952

White domestic vegetable	26
White animal fat	26
Milk churned pastry	25
Water churned pastry	24

EASTERN BY-PRODUCTS MARKET

New York, March 13, 1952

Dried blood was quoted Thursday at \$7.25 to \$7.50 per unit of ammonia. Low test wet reduced tankage moved at \$7.25 to \$7.50 per unit of ammonia, and high test tankage sold the same way. Dry rendered sold at \$1.80 per protein unit.

Traffic In Nutmeg Sharply Higher In Last Few Years

Nutmeg, used more or less sparingly a short time ago, has come up rapidly as a whetter of the world's appetites, as traffic in the spice indicates. According to a leaflet on spice prepared by the spice industry, American imports of nutmeg have climbed sharply since pre-war. Imports have risen from 4,500,000 lbs., pre-war, to about 6,500,000 lbs. today.

It has been found to have a broad variety of uses as a seasoning of soups to meats. Prior to World War II, the island of Grenada, in the West Indies, produced only one-sixth of the world's supply. Today the island is the source of almost one-half of the world's nutmeg imports.

Mace and nutmeg come from the same fruit, only that each fruit yields about four times as much weight of nutmeg as mace.

Record Cuban Sugar Crop

Cuba's 1952 sugar harvest is now under way, and it is estimated that it may be the biggest in the island's history. Cuba sold every ounce of its big 1951 sugar crop of 5,589,232 Spanish long tons of 2,271 lbs. each. It is believed that the 1952 crop will hit 6,000,000 tons due to heavy increases of cane acreage in 1950 and 1951 for this year's harvest.

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NW-41 white
DuPont neoprene,
12" length, heavy
weight. For heavier
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Stanzail catalog shows you how to buy. Unbiased advice—Stanzails include all kinds of liquidtight gloves: all-neoprene, neoprene and vinyl-coated. 32 styles, weights, sizes, colors. Get dexterity plus utmost protection. Increase production, avoid work stoppage, satisfy workers—write for your Stanzail catalog today!



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1717-19 McGee Street, Kansas City 8, Missouri, Victor 8414

HIDES AND SKINS

Heavy volume last week slowed new offerings—Leather show and futures trading hold interest early in week—Few country hides sell with principals still apart in ideas—Small calfskin trade at steady prices—Sheepskins dull in Midwest with some West Coast trades and a little quiet action in the interior markets.

CHICAGO

PACKER HIDES: There were a few scattered sales over the weekend made at steady levels with earlier trading. This brought the total sales for last week to around 150,000, which was said to have cleared all available product. Unfilled interest was reported in heavy native steers at 12c at the close of the week.

On Monday, the spot market was quiet. Interest centered on the leather show and traders watched the action of the hide futures, which trading was resumed Monday morning. Activity in futures resulted in 157 lots changing hands this first session. Packers, having cleared stocks in last week's heavy sales, were not in a position to make new offerings.

Tuesday, the only reported sale was 3,000 River heavy native steers at 12½c. Steady bids were around for other selections, but packers generally held off and would not divulge asking prices. It was indicated that both buyers and sellers, to a great extent, were content to wait for the influence of futures trading and tanners waited to see what the leather show would turn up in leather orders before planning hide purchases.

On Wednesday, some producers were holding off, seeking better prices, with a few sales reported at steady prices. About 6,000 River heavy native steers sold at 12½c, with St. Pauls at 13c. Also, 800 branded cows sold at 14c and 400 butt branded steers sold at 11½c.

On Thursday new offerings came out and movement resumed at steady levels with 9,000 heavy native cows, Rivers

at 14½c; Chicago and Milwaukee's at 15c and St. Paul at 15½c. Also 1,400 heavy Texas steers sold at 11½c and 700 butt branded steers sold at 11½c. Other sales reported were 1,900 Colorado steers at 10½c and 2,000 branded cows at 14c, all steady prices with the previous session.

CALFSKINS and KIPSKINS: A little reported action on Tuesday moved a few calfskins for one big producer, with prices steady with last sales at 35c on northern heavies, 27½c on light weights. A few River production sold at 32½c on heavy skins with the lights at 27½c.

SMALL PACKER, COUNTRY and WEST COAST: Last weekend a few country hides, 50 lb. range, were reported sold at 11½@11¼c. The lack

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended March 10, 1952	Previous Week	Cor. Week 1951
Nat. str.	12½@17n	12½@17	33½@37½n
Hvy. Texas strs.	11½	11½	31 @31½n
Hvy. butt, brand'd str.	11½	11½	31n
Hvy. Col. str.	10½	10½	30½n
Ex. light Tex. strs.	17n	17n	37½n
Brand'd cows Hy. nat.	14	14	34 @34½n
.....	14½@15½	14½@15½	34½@35n
Lt. nat. cows.	16½@17½	16½@17½	37 @38n
Nat. bulls ...	11n	11	24 @24½n
Brand'd bulls. Calfskins, Nor.	10n	10n	23 @23½n
10/15	35	35	77½@82½n
10/down ...	27½	27½
Kips, Nor.	28½n	28½n	60n
Kips, Nor.	28½n	28½n	60n
branded ...	23½n	23½n	57½n

SMALL PACKER HIDES

STEERS AND COWS:			
60 lbs. and over.	13 @13½n	13 @14n
50 lbs.	15 @14½n	15 @14n

SMALL PACKER SKINS

Calfskins under			
15 lbs.	31n	31n
Kips, 15/30	26@27	26@27
Slunks, regular ...	1.00	1.00
Slunks, hairless ...	40n	40n

SHEEPSKINS

Pkr. shearlings, No. 1	3.00@3.25	3.00@3.25	6.00n
Dry Pelts ...	35@36	35@36	52@ 55n
Horsehides, untrmd.	7.50@8.00	7.50@8.00	15.00@16.00n

of volume in this category is charged to the inability of principals to get together on prices with about 1c difference in ideas. In the small packer hides, 1,200 butt branded steers at 11½c and about 800 cow hides sold at 14c early in the week. About 5,000 January and February steer hides were reported sold at Los Angeles at 9½c and another lot sold at 10c. Branded cows are reported at 12½c in the same transaction.

SHEEPSKINS: This market was quiet and without action in Chicago. While a few sales were indicated in the interior, quantity and prices were not disclosed, although it was rumored that clips may have sold at \$3.75. The Southern California market was reported about 25c under last week's prices with full wool pelts selling at \$3.25@3.50; No. 1 shearlings were quoted at \$2.50@2.60 and clips at \$2.80.

N. Y. HIDE FUTURES

MONDAY, MARCH 10, 1952

	Open	High	Low	Close
Jan.	15.90	16.70	15.90	16.65b-76a
Apr.	15.80	15.80	15.80	16.55b-66a
July	16.50-16.00	17.05	16.00	17.05
July '53.	15.95	15.60	16.35b-50n
Oct.	16.25-16.00	16.90	15.85	16.90-85

Sales: 157 lots.

TUESDAY, MARCH 11, 1952

Jan.	16.65b	17.25	17.20	17.20b-30a
Apr.	16.46b	17.00b-20a
July '52.	16.91b	17.70	17.50	17.60-55
July '53.	16.35b	16.85b-17.00n
Oct.	16.90b	17.48	17.00	17.40

Sales: 48 lots.

WEDNESDAY, MARCH 12, 1952

Jan.	17.10b	17.13	16.95	17.00-65
Apr.	17.00b	17.10	17.00	16.90-17.00
July '52.	17.25b	17.35	17.05	17.15-19
July '53.	17.19a	16.17n
Oct.	17.39	17.40	17.00	17.00

Sales: 47 lots.

THURSDAY, MARCH 13, 1952

Jan.	16.85b	17.00	16.50	16.65b
Apr.	16.75b	16.65b
July	17.01b-16.50b	17.20	16.65	16.80b
July '53.	16.50b	16.70	16.50	16.70
Oct.	16.91b	17.10	16.50	16.72-70

Sales: 125 lots.

FRIDAY, MARCH 14, 1952

Jan.	16.46b	16.73	16.60	16.73b-77a
Apr.	16.41b	16.72b-77a
July	16.47	16.70b-77a
July '53.	16.72	16.80	16.70	17.00b-77a
Oct.	16.53-58	16.82	16.50	16.82

Sales: 49 lots.

a—asked. b—bid. n—nominal.

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DRY SAUSAGE • VACUUM COOKED MEATS • LARD

THE RATH PACKING CO., WATERLOO, IOWA

Lower Prices Feature New Opening Of N.Y. Hide Mart

Futures trading in hides reopened in New York March 10 after a lapse of nearly a year, and without any undue amount of fanfare. A "watch-and-wait" attitude on the part of most traders pervaded the opening week's session. The market did not reopen as it closed. One difference was in the new hide contract which calls for specific grades and weights of individual hides. And, under the new rules, a contract consists of 40,000 lbs. of hides and no limit is set on trading.

Prices, too, had changed. Traders no longer dealt in terms of \$32 and up, but in figures ranging mostly around \$16 to \$17—about a 50 per cent drop from a year ago.

Industry Asks End of Export Controls on Hides

Industry associations which met on January 29 with the Department of Commerce to ask removal of export controls on hides held another meeting early this week with Commerce Department officials to ask that hide exports be placed on open-end licensing basis. This would mean that all applications to export hides and skins to friendly countries would be approved.

Following the January meeting the Commerce Department removed domestic allocations and substantially increased export allocations on hides and skins. Hide exporters, however, report they are unable to move the maximum number of hides and skins in export trade as long as transactions depend on export licenses.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended March 8, 1952 were 5,209,000 lbs.; previous week 4,745,000 lbs.; same week 1951, 4,585,000 lbs.; 1951 to date, 47,445,000 lbs.; same period 1951, 58,098,000 lbs.

Shipments for the week ended March 8, 1952 totaled 4,799,000 lbs.; previous week, 3,353,000 lbs.; corresponding week 1951, 2,396,000 lbs.; this year to date, 38,675,000 lbs., corresponding period a year ago, 51,156,000 lbs.

WEEK'S CLOSING MARKETS

MARGARINE PRODUCTION

January oleomargarine manufacturing set a new monthly production record of 128,145,000 lbs., the Bureau of Census has reported. This surpassed the December, 1951 production of 96,240,000 lbs. by over 30,000,000 lbs., and the January, 1951 output of 112,813,000 lbs. by over 15,000,000 lbs. Of the last January total, 111,477,000 lbs. or 87 per cent were colored and 16,668,000 lbs. uncolored.

Producers' shipments for the month amounted to 129,047,000 lbs., indicating a small drain on stocks from previous months' production. Producers' shipments during January, 1951 amounted to 109,189,000 lbs.

Stocks of oleomargarine at the beginning of the month stood at 14,258,000 lbs., and stocks at the close of the month amounted to 13,356,000 lbs.

Cattle Research to Denver

The Department of Agriculture has announced that the Bureau of Animal Industry is transferring its section conducting beef cattle investigations from the Agricultural Research Center at Beltsville, Md., to Denver, which is more centrally located in the beef cattle producing area.

FRIDAY'S CLOSINGS

Provisions

The live hogs top at Chicago was \$17.75; average, \$16.95. Provision prices were quoted as follows: Under 12 pork loins, 42½; 10/14 green skinned hams, 44½@46½; Boston butts, 36½@36¾; 16/down pork shoulders, 31½@32; 3/down spareribs, 37; 8/12 fat backs, 9@9¼; regular pork trimmings, 14½; 18/20 DS bellies, 18 nominal; 4/6 green picnics, 27½@27¾; 8/up green picnics, 25¼@26.

P.S. loose lard was quoted at \$11.12½ and P.S. lard in tierces at \$12.50 nominal.

Cottonseed Oil

Closing cottonseed oil futures at New York were quoted as follows: Mar. 14.57; May 14.87; July 15.12; Sept. 15.26b-28a; Oct. 15.32; Dec. 15.28; Jan. 15.05b-40a; and Mar. 15.30b-35a. Sales: 289 lots.

CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended Mar. 8, with comparisons:

	Week Mar. 8	Previous Week	Cor. Week 1951
Cured meats, pounds	27,395,000	27,144,000	22,752,000
Fresh meats, pounds	19,051,000	24,828,000	20,310,000
Lard, pounds	8,514,000	5,347,000	4,905,000

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Get in touch with your local scrap dealer and write for the free booklet, "Top Management: Your Program for Emergency Scrap Recovery" to Advertising Council, 25 W. 45th St., New York 19, N. Y.

NON-FERROUS SCRAP IS NEEDED, TOO!

This advertisement is a contribution, in the national interest, by

THE NATIONAL PROVISIONER



LIVESTOCK MARKETS

Weekly Review

FEDERALLY INSPECTED SLAUGHTER: JAN. 26-MAR. 1

Slaughter of all classes and species of livestock for the five-week period January 26 to March 1, showed appreciable gains over last year, figures released by the U. S. Department of Agriculture indicated. However, the year to date aggregate on cattle was less than last year.

The USDA report on slaughter by classes for periods specified is shown in the following table. Reports are here given on a four- and five-week basis instead of by calendar months.

CATTLE			
Mar. 1, 1952 (five weeks)	1,170,197		
Jan. 26, 1952 (four weeks)	962,603		
Mar. 3, 1951 (five weeks)	1,066,401		
CALVES			
Mar. 1, 1952 (five weeks)	408,956		
Jan. 26, 1952 (four weeks)	330,910		
Mar. 3, 1951 (five weeks)	452,454		
HOGS			
Mar. 1, 1952 (five weeks)	6,963,861		
Jan. 26, 1952 (four weeks)	5,960,564		
Mar. 3, 1951 (five weeks)	5,185,775		
SHEEP AND LAMBS			
Mar. 1, 1952 (five weeks)	1,192,312		
Jan. 26, 1952 (four weeks)	891,234		
Mar. 3, 1951 (five weeks)	930,235		
YEAR TO DATE			
	1952	1951	
Cattle	2,132,800	2,144,747	
Calves	739,866	851,726	
Hogs	12,924,425	11,214,910	
Sheep	2,083,546	1,873,476	

LIVESTOCK CAR LOADINGS

A total of 8,118 cars were loaded with livestock during the week ended February 16, 1952, according to the Association of American Railroads. This was an increase of 987 cars from the 1951 week and an increase of 971 from 1950.

BUFFALO LIVESTOCK

Receipts at Buffalo, N. Y., in February, 1952 were reported by the U. S. Department of Agriculture:

	Cattle	Calves	Hogs	Sheep
Receipts	15,995	3,626	20,626	32,080
Shipments	9,931	478	16,427	28,961
Local slaughter	6,064	3,148	4,199	3,120

Vaccination Helps Stop Livestock Shipping Fever

Vaccination two weeks before shipping cattle is believed to aid in preventing losses due to shipping fever, advises Dr. James W. Benner, extension veterinarian at New Mexico A & M College. But at the same time he cautioned that vaccination is no substitute for good care and management while animals are being shipped.

Shipping fever, he said, is an acute general infection, usually characterized by a sudden in-set of high fever and pneumonia. In veterinary literature, the disease is called hemorrhagic septicaemia.

Any devitalizing influence which lowers the animal's resistance, he explained, may cause the germs to produce the disease. They become active and establish themselves as an infection in the weakened host. This lowering of resistance may occur anytime under adverse conditions, but because of the radical changes during shipping, losses attributable to it are most prevalent at that time.

Vaccination is done with the bacterian of the germs, Pasteurella and Cornibacterium.

HOG WEIGHTS AND COST

Average weights and costs of hogs at seven markets during February, 1952, with comparisons:

	BARROWS AND GILTS		SOWS	
	Feb. 1952	Feb. 1951	Feb. 1952	Feb. 1951
Chicago	\$17.33	\$22.65	\$15.18	\$19.58
Kansas City	17.09	22.38	14.15	19.78
Omaha	16.62	22.38	14.21	20.21
St. Louis Nat'l				
Stock Yards	17.62	22.52	15.15	19.50
St. Joseph	17.04	22.35	14.83	19.76
St. Paul	16.71	22.20	14.36	20.26
Sioux City	16.55	22.27	14.22	20.19
Average Weight in Pounds				
Chicago	245	240	421	427
Kansas City	232	238	409	422
Omaha	258	257	439	455
St. Louis Nat'l				
Stock Yards	222	214	398	413
St. Joseph	227	239	390	429
St. Paul	246	235	428	431
Sioux City	232	262	430	451

LIVESTOCK AT 64 MARKETS

A summary of receipts and disposition of livestock at 64 public markets during January, 1952 and 1951, was given by the United States Department of Agriculture as shown in the table given below:

CATTLE (EXCLUDING CALVES)			
	Total receipts	Local slaughter	Total shipments
Jan., 1952	1,347,332	723,723	602,710
Jan., 1951	1,462,982	811,317	614,818
5-yr. av. (Jan., 1947-51)	1,548,744	879,350	637,063
CALVES			
Jan., 1952	366,360	163,251	135,311
Jan., 1951	363,553	192,905	160,802
5-yr. av. (Jan., 1947-51)	428,585	255,458	165,291
HOGS			
Jan., 1952	4,373,424	2,785,704	1,554,673
Jan., 1951	4,070,081	2,749,201	1,295,099
5-yr. av. (Jan., 1947-51)	3,570,554	2,429,033	1,122,874
SHEEP AND LAMBS			
Jan., 1952	1,149,623	555,728	598,560
Jan., 1951	1,139,392	581,955	552,198
5-yr. av. (Jan., 1947-51)	1,365,572	712,126	648,527

Note: Total receipts represent livestock movements at the specified markets including through shipments and direct shipments to packers when such shipments pass through the stockyards.

Argentina Doubts Chicago's Biggest Cattle Mart Claim

It seems as though Chicago's claim to the title "largest cattle market in the world" has been met with a challenge. The Chicago report of total receipts of 1,726,386 cattle and calves for 1951 did not impress some Argentinians. They said such receipts could not establish it as the "largest cattle market in the world," as it was proclaimed by the Chicago Stock Yards and Transit Co., earlier in the year.

A report to THE NATIONAL PROVISIONER from Buenos Aires, Argentina, from concerned sources, listed receipts of cattle and calves at the Liniers market in that city at 2,847,171 head.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, March 12, were reported by the Production and Marketing Administration as follows:

	St. L. Natl. Yds.	Chicago	Kansas City	Omaha	St. Paul
HOGS: (Includes Bulk of Sales)					
BARROWS & GILTS:					
Choice:					
120-140 lbs. ...	\$13.75-15.50	\$14.50-16.25	\$15.75-16.75	\$15.50-16.75	
140-160 lbs. ...	15.25-17.00	16.00-17.40	16.50-17.35	16.25-17.25	15.50-17.50
160-180 lbs. ...	16.75-17.65	17.00-17.75	17.00-17.75	17.00-17.75	17.25-17.50
180-200 lbs. ...	17.50-17.75	17.40-17.75	17.50-17.75	17.25-18.10	16.25-17.50
200-220 lbs. ...	17.50-17.75	17.15-17.60	17.40-17.65	17.25-18.10	16.25-17.50
220-240 lbs. ...	16.50-17.50	16.65-17.25	16.75-17.50	16.50-17.50	16.25-17.50
240-270 lbs. ...	16.00-16.75	16.35-16.75	16.00-17.00	15.50-16.75	15.50-16.50
270-300 lbs. ...	16.00-16.50	16.00-16.40	15.75-16.50	15.00-15.75	14.75-15.75
300-330 lbs. ...	15.75-16.00	15.75-16.15	15.50-16.00	15.00-15.75	14.75-15.75
330-360 lbs. ...					
Medium:					
160-220 lbs. ...	15.00-17.25	15.00-17.00	16.00-17.25	14.75-17.00	

BOWS:					
Choice:					
270-300 lbs. ...	16.00 only	16.00-16.25	15.25-15.50	14.75-15.75	13.50-15.50
300-330 lbs. ...	16.00 only	15.75-16.25	14.75-15.25	14.75-15.75	13.50-15.50
330-360 lbs. ...	15.75-16.00	15.50-16.00	14.75-15.00	14.75-15.75	13.50-15.50
360-400 lbs. ...	14.75-15.75	15.25-15.75	14.25-14.75	14.75-15.75	12.50-13.25
400-450 lbs. ...	14.25-15.50	14.75-15.50	14.00-14.50	13.25-15.00	12.50-13.25
450-550 lbs. ...	13.50-15.00	14.00-15.00	13.75-14.25	13.25-15.00	12.50-13.25
Medium:					
250-500 lbs. ...	12.75-15.50	13.00-15.00	13.50-14.75	12.75-15.25	

SLAUGHTER CATTLE AND CALVES: (Bulk of Sales)

STEERS:					
Prime:					
700-900 lbs. ...	35.25-37.25	36.00-37.75	35.00-37.25	36.00-37.25	35.00-36.50
900-1100 lbs. ...	35.50-37.50	36.75-39.50	36.00-38.00	36.50-38.50	35.50-37.00
1100-1300 lbs. ...	35.50-38.00	37.25-39.50	35.75-38.00	36.25-39.50	35.00-37.50
1300-1500 lbs. ...	35.00-37.50	36.50-39.25	35.25-37.75	35.25-39.50	34.50-37.00
Choice:					
700-900 lbs. ...	32.50-35.50	33.25-36.75	32.50-35.50	32.25-36.25	32.50-35.50
900-1100 lbs. ...	33.00-35.50	32.75-37.25	32.25-36.00	32.25-36.50	33.00-35.50
1100-1300 lbs. ...	33.00-35.50	32.50-37.25	32.25-36.00	32.25-36.50	33.00-35.50
1300-1500 lbs. ...	32.50-35.25	32.50-37.25	32.25-35.50	32.25-36.50	32.50-34.50
Good:					
700-900 lbs. ...	30.00-32.50	29.75-33.25	29.00-32.50	28.75-32.25	29.50-32.50
900-1100 lbs. ...	30.00-33.00	29.00-32.75	29.00-32.50	28.75-32.25	30.00-32.50
1100-1300 lbs. ...	29.50-32.50	29.00-32.50	28.75-32.25	28.75-32.25	29.50-32.50
Commercial, all wts. ...	26.50-30.00	26.00-29.75	26.00-29.00	26.00-28.75	26.50-30.00
Utility, all wts. ...	23.50-26.50	23.00-26.00	23.00-26.00	23.00-26.00	22.50-26.50

HEIFERS:

Prime:					
600-800 lbs. ...	34.50-36.75	34.75-36.50	34.50-36.00	34.50-36.25	34.00-36.00
800-1000 lbs. ...	34.50-36.50	35.50-37.50	34.75-36.50	34.50-36.25	34.00-36.00
Choice:					
600-800 lbs. ...	32.50-34.50	31.75-35.50	32.00-34.75	31.75-34.50	32.00-34.00
800-1000 lbs. ...	32.00-34.50	31.75-35.50	31.75-34.75	31.75-34.50	32.00-34.00

Good:					
500-700 lbs. ...	28.00-32.50	29.50-31.75	29.00-32.00	27.75-31.75	29.00-32.00
700-900 lbs. ...	28.00-32.50	29.00-31.75	28.50-31.75	27.75-31.75	29.00-32.00

Commercial, all wts. ...	25.50-28.00	26.00-29.50	25.50-29.00	24.50-27.75	26.00-29.00
Utility, all wts. ...	23.00-25.50	22.00-26.00	22.00-25.50	21.50-24.50	22.00-26.00

COWS:

Commercial, all wts. ...	23.00-26.00	23.50-26.25	23.00-25.00	23.00-25.50	23.50-26.00
Utility, all wts. ...	21.50-23.00	21.50-23.75	21.25-23.00	20.50-23.00	20.00-23.50
Can. & cutter, all wts. ...	17.00-21.50	18.00-21.75	16.50-21.25	16.00-20.50	17.00-20.00

BULLS (Yrsl. Excl.) All Weights:

Good	26.00-27.50			25.25-26.50	24.50-25.50
Commercial	25.50-27.75	27.50-28.50	25.50-26.50	25.75-27.50	25.00-26.00
Utility	23.50-25.50	24.50-27.50	23.50-25.50	23.50-25.50	21.00-24.50
Cutter	19.00-23.50	21.00-24.50	19.00-23.50	20.00-23.50	18.00-21.00

VEALERS:

Choice & prime	33.00-40.00	37.00-39.00	34.00-36.00	32.00-35.00	31.00-36.00
Com'l & good	26.00-33.00	31.00-37.00	28.00-34.00	26.00-32.00	24.00-31.00

CALVES (500 Lbs. Down):

Choice & prime	32.00-36.00	33.00-38.00	31.00-33.00	29.00-33.00	30.00-34.00
Com'l & good	25.00-32.00	27.00-34.00	25.00-31.00	25.00-29.00	23.00-30.00

SHEEP AND LAMBS:

LAMBS (110 Lbs. Down):					
Choice & prime	26.00-27.00	25.75-27.00	24.50-26.00	25.50-26.75	25.50-26.25
Good & choice	25.00-26.50	24.50-25.75	23.00-24.50	24.50-26.00	24.00-25.50

EWES (Shorn):

Good & choice	12.00-14.00	13.50-15.50	12.50-14.00	13.50-15.00	14.00-14.50
Cull & utility	9.00-12.00	9.00-13.00	9.00-12.00	8.00-13.00	9.00-13.75

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending March 8:

	Week ended Mar. 8	Prev. Week	Cor.
CATTLE			
Chicago	18,576	18,763	17,838
Kansas City	19,007	12,414	10,367
Omaha	18,546	16,760	19,086
E. St. Louis	5,169	6,043	5,139
St. Joseph	7,294	7,182	6,354
St. Louis	16,768	17,218	9,137
New York	2,728	2,904	1,753
Jersey City	6,423	6,730	7,022
Okl. City	3,205	3,192	2,170
Cincinnati	3,396	2,671	2,671
Denver	6,921	12,312	7,590
St. Paul	10,891	12,835	11,074
Milwaukee	3,462	4,495	3,610
Total	107,978	124,214	104,411

HOGS			
Chicago	43,897	48,150	42,280
Kansas City	15,444	15,405	10,946
Omaha	51,009	54,741	50,762
E. St. Louis	30,146	32,614	45,513
St. Joseph	30,858	30,757	31,042
St. Louis	32,544	65,714	28,991
Wichita	11,581	14,319	8,458
New York			
Jersey City	51,304	54,116	43,148
Okl. City	18,270	13,706	11,636
Cincinnati	15,185	19,656	
Denver	17,158	11,627	
St. Paul	45,271	61,482	34,310
Milwaukee	5,761	6,949	5,888
Total	371,408	433,356	344,216

SHEEP			
Chicago	8,820	8,509	8,885
Kansas City	5,143	4,319	3,825
Omaha	2,999	16,514	10,214
E. St. Louis	3,302	3,898	2,307
St. Joseph	12,213	12,806	6,910
St. Louis	8,400	8,246	3,497
Wichita	1,793	2,347	1,075
New York			
Jersey City	36,167	43,235	34,534
Okl. City	3,580	4,095	1,233
Cincinnati	3,865	73	
Denver	7,408	9,879	8,964
St. Paul	5,883	5,730	2,726
Milwaukee	875	831	558
Total	106,589	120,804	80,821

*Cattle and calves.
†Federally inspected slaughter, including direct.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including direct.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Thursday, March 13, were as follows:

CATTLE:			
Steers, ch. & pr.	\$35.00 only		
Steers, gd. & ch.	33.25@34.50		
Heifers, gd. & ch.	25.30@30.00		
Heifers, util., com'l.	24.00@27.50		
Cows, com'l.	24.00@28.00		
Cows, util.	23.00@24.00		
Bulls, com'r, cutter.	16.00@22.00		
Bulls, com'l.	27.00@30.00		
Bulls, cutter	21.00@23.50		
VEALERS:			
Prime	\$40.00		
Gd. & pr.	34.00@39.00		
Com'l & gd.	21.00@33.00		
Cull & utility	15.00@20.00		
Lambs, gd., pr. wool.	32.00 only		
HOGS:			
Gd. & ch.	170/230. \$18.25@18.50		
Sows, 400/down	15.00@15.50		

*Nominal.

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended March 27:

	Cattle	Calves	Hogs	Sheep
Salable	188	141	773	161
Total (incl. direct)	3,619	511	22,270	21,881
Prev. wk.	187	295	590	251
Total (incl. direct)	5,187	823	27,284	27,302

*Including hogs at 31st street.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods.

	Cattle	Calves	Hogs	Sheep
Mar. 5	6,473	90	8,615	4,362
Mar. 6	5,988	306	21,218	4,337
Mar. 7	1,398	205	7,864	78
Mar. 8	127	6	3,574	39
Mar. 10	11,437	382	14,186	4,327
Mar. 11	5,100	300	11,500	3,000
Mar. 12	8,100	300	14,500	4,200
Mar. 13	2,600	300	17,500	6,800

*Week so far
Week ago 27,642 1,287 57,181 18,754
2 yrs. ago 28,116 1,003 56,463 17,950
Year ago 28,976 1,067 49,823 4,440
2 yrs. ago 29,952 2,058 49,067 11,370
*Including 713 cattle, 10,016 hogs and 7,289 sheep direct to packers

SHIPMENTS				
Mar. 5	2,950	146	1,000	
Mar. 6	2,865	16	1,463	
Mar. 7	1,262	7	1,771	
Mar. 8	282	13	126	
Mar. 10	2,857	3	1,586	
Mar. 11	2,500		1,000	
Mar. 12	3,000		500	
Mar. 13	2,000		1,500	

Week so far 11,240 24 5,025 4,540
Week ago 10,713 38 4,128 4,540
2 yrs. ago 9,844 15 4,161 1,931
Year ago 10,169 113 3,801 3,870

MARCH RECEIPTS				
1952				
Cattle	57,045	52,106		
Calves	2,501	3,118		
Hogs	127,313	128,549		
Sheep	38,297	14,802		

MARCH SHIPMENTS				
Cattle	23,080	19,000		
Hogs	11,194	9,335		
Sheep	7,983	7,569		

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, March 8, 1952, as reported to The National Provisioner:

CHICAGO

Armour, 7,055; Swift, 1,537; Wilson, 3,580; Agar, 9,133; Shippers, 6,025; and Others, 22,592.
Total: 10,576 cattle; 1,175 calves; 49,922 hogs; 8,820 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,940	303	2,614	2,046
Swift	1,395	251	5,825	1,398
Wilson	816	...	2,864	...
Butchers	3,476	5	725	...
Others	1,821	...	3,416	1,699
Total	9,448	559	15,444	5,143

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	4,858	12,978	3,715	...
Cudahy	3,918	11,629	4,328	...
Swift	3,454	10,065	3,261	...
Wilson	2,353	7,739	352	...
Cornhusker	528
Eagle	73
Gr. Omaha	443
Hoffman	64
Rothschild	393
Roth	700
Kingan	1,335
Merchants	56
Midwest	131
Omaha	373
Union	492
Others	...	14,198
Total	19,180	56,639	11,656	...

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	1,873	230	7,756	1,847
Swift	2,129	434	10,893	1,152
Hunter	503	...	4,986	...
Hell	2,279	...
Ercel	1,909	...
Laclede	1,458	...
Seloff	865	...
Total	4,506	664	30,146	2,999

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	1,847	72	9,156	6,703
Armour	2,628	89	7,965	1,612
Others	4,070	124	6,781	140

*Total 8,545 285 23,902 8,455
*Does not include 63 cattle, 13 calves, 13,737 hogs and 3,898 direct sheep.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,314	2	11,629	1,733
Cudahy	3,436	1	13,436	2,908
Swift	2,421	1	8,148	2,393
Butchers	241
Others	7,354	23	19,331	1,372
Total	16,766	29	52,544	8,406

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,095	45	1,428	882
Wilson	1,405	97	1,516	1,593
Butchers	95	...	1,300	1

*Total 2,595 146 4,244 2,476
*Does not include 446 cattle, 22 calves, 14,028 hogs and 1,104 direct sheep.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,369	99	3,618	1,785
Gageheim
Dunn
Dold	40	...	634	...
Sundowner	11	...	60	...
Pioneer
Excel	356
Others	523	...	675	55
Total	3,453	99	4,987	1,840

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	192	...	528	...
Cudahy
Swift	159	...	27	...
Wilson	61
Acme	169	...	3	...
Atlas	555
Clougherty	21	...	57	...
Coast	90	...	21	...
Harman	393
Law	566	...
United	296	...	351	...
Others	2,870	400	134	...
Total	4,805	403	1,684	...

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	2,313	107	3,996	10,309
Swift	1,096	9	2,930	10,287
Cudahy	793	19	4,140	875
Wilson	503
Others	3,959	116	3,503	755
Total	8,666	251	14,560	22,286

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	3,963	3,174	16,310	2,827
Bartusch	815
Cudahy	488	164	...	282
Rifkin	841	36
Superior	1,172
Swift	3,610	2,964	28,961	2,774
Others	1,928	2,120	10,963	892
Total	12,819	8,488	56,174	6,775

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	106
Kahn's
Meyer
Schlaechter	200	31
Northside
Others	2,111	779	20,792	...
Total	2,320	810	20,792	106

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	658	228	2,062	4,349
Swift	974	356	1,789	2,366
Blue Bonnet	353	28	374	...
City	257	2	80	...
Rosenthal	193	2
Total	2,435	616	4,305	6,715

TOTAL PACKER PURCHASES

	Week ended Mar. 8	Prev. Week	Cor. 1951
Cattle	112,113	121,499	116,864
Hogs	333,352	387,995	317,000
Sheep	85,677	86,008	49,134

*Revised to include Los Angeles and Cincinnati.

CORN BELT DIRECT TRADING

Des Moines, Ia., March 14
—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

	Hogs, good to choice:
100-150 lbs.	\$14.25@16.50
150-240 lbs.	16.00@17.00
240-300 lbs.	15.30@16.85
300-360 lbs.	14.85@16.15

Sheep:
270-360 lbs. 14.65@15.50
440-550 lbs. 12.50@14.30

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Same day last wk. actual
Mar. 7	38,000	51,000
Mar. 8	43,500	40,000
Mar. 10	57,000	58,000
Mar. 11	56,000	58,000
Mar. 12	65,500	66,000
Mar. 13	50,000	42,500

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended March 8, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date	191,000	559,000	171,000
Previous week	216,000	593,000	177,000
Same wk. 1951	204,000	557,000	119,000
1952 to date	2,032,000	6,229,000	1,470,000
1951 to date	2,149,000	5,706,000	1,376,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending March 6:

	Cattle	Calves	Hogs	Sheep
Los Angeles	5,250	825	1,000	690
N. Portland	1,900	220	1,310	310
S. Francisco	450	10	1,590	825

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended March 1, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B ¹ Dressed	LAMBS Gd. Handyweights
Toronto	\$27.12	\$35.00	\$25.60	\$30.00
Montreal	31.50	35.05	25.61	27.00
Winnipeg	23.92	32.81	24.10	25.50
Calgary	24.53	33.63	22.95	22.79
Edmonton	24.50	35.00	23.60	23.50
Lethbridge	22.60	23.00
Pr. Albert	24.00	...	23.55	24.00
Moose Jaw
Saskatoon	22.60	35.50	23.40	23.20
Regina
Vancouver	25.75	32.40

*Dominion Government premiums not included.

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GREASY PANS, TABLES, SAWS, ETC.

HIGHLY CONCENTRATED SOLVENT

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- Saves time, labor and money!
- Really cleans ... leaves no deposit!

"FRISK" is a fast-acting cleaning agent that takes the "labor" out of grease removal. 2 to 4 tablespoons of "FRISK" added to a gallon of water and your grease problems are solved. No soaking required ... just dip and rinse! "FRISK" also prevents grease accumulation in the drains ... eliminates clogging headaches. Order today!

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American employer
to promote the
Payroll Savings Plan..."***

DECHARD A. HULCY, PRESIDENT
Chamber of Commerce of the United States



***"I urge every American employer to promote the Payroll Savings Plan among
his employees as a means of building a reservoir of savings."***

As President of the Chamber of Commerce of the United States... with literally thousands of contacts throughout industry and commerce... Mr. Hulcy is uniquely qualified to evaluate the Payroll Savings Plan.

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Today, millions of Americans hold Series E Defense Bonds totaling \$34.7 Billion. It will surprise many to learn that this figure is \$4.8 Billion greater than on V.J. Day. And the \$34.7 Billion total of outstanding Defense Bonds is mounting as more and more employers recognize the importance of the Payroll Savings Plan. During 1951 there was a sizable increase in the number of men and women saving through Payroll Saving Plans where they work.

During the calendar year 1951, 45,500,000 \$25 Series E Bonds were purchased — a gain of 17% over the previous year. 12,000,000 \$50 E Bonds were purchased in the same period, 14% over the previous year. \$25 and \$50 denominations are the bonds bought by Payroll Savers.

Building a reservoir of savings and future purchasing power... contributing to America's defense effort... helping to maintain America's economic stability by providing a check on inflationary tendencies, the Payroll Savings Plan is doing a three-way job.

If your company hasn't a Payroll Plan, or if your employee participation is less than 60%, the Savings Bond Division, U. S. Treasury Department will be glad to help you take your place among America's Honor Roll of "Companies on Payroll Savings". Phone, wire or write to Suite 700, Washington Building, Washington, D. C.

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THE NATIONAL PROVISIONER



MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses		BEEF CURED:	
Week ending Mar. 8, 1952.	12,181	Week ending Mar. 8, 1952.	13,976
Week previous	11,290	Week previous	12,083
Same week year ago	9,159	Same week year ago	...
COW:		PORK CURED AND SMOKED:	
Week ending Mar. 8, 1952.	1,419	Week ending Mar. 8, 1952.	426,744
Week previous	1,604	Week previous	494,646
Same week year ago	1,469	Same week year ago	592,309
BULL:		LARD AND PORK FATS:	
Week ending Mar. 8, 1952.	527	Week ending Mar. 8, 1952.	30,218
Week previous	526	Week previous	25,890
Same week year ago	958	Same week year ago	46,132
VEAL:		LOCAL SLAUGHTER	
Week ending Mar. 8, 1952.	16,023	CATTLE:	
Week previous	29,963	Week ending Mar. 8, 1952.	6,423
Same week year ago	22,189	Week previous	6,730
LAMBS:		Same week year ago	7,022
Week ending Mar. 8, 1952.	34,462	CALVES:	
Week previous	29,963	Week ending Mar. 8, 1952.	5,396
Same week year ago	22,189	Week previous	5,720
MUTTON:		Same week year ago	6,582
Week ending Mar. 8, 1952.	2,225	HOGS:	
Week previous	1,015	Week ending Mar. 8, 1952.	51,304
Same week year ago	1,077	Week previous	54,116
HOG AND PIG:		Same week year ago	43,148
Week ending Mar. 8, 1952.	8,786	SHEEP:	
Week previous	12,017	Week ending Mar. 8, 1952.	43,235
Same week year ago	13,632	Week previous	36,774
PORK CUTS:		Same week year ago	34,763
Week ending Mar. 8, 1952.	1,976,938	COUNTRY DRESSED MEATS	
Week previous	1,304,854	VEAL:	
Same week year ago	1,539,831	Week ending Mar. 8, 1952.	8,024
BEEF CUTS:		Week previous	8,847
Week ending Mar. 8, 1952.	42,138	Same week year ago	7,196
Week previous	16,565	HOGS:	
Same week year ago	40,631	Week ending Mar. 8, 1952.	9
VEAL AND CALF CUTS:		Week previous	8
Week ending Mar. 8, 1952.	6,237	Same week year ago	...
Week previous	6,170	LAMB AND MUTTON:	
Same week year ago	...	Week ending Mar. 8, 1952.	101
LAMB AND MUTTON CUTS:		Week previous	80
Week ending Mar. 8, 1952.	1,551	Same week year ago	144
Week previous	2,543		
Same week year ago	...		

WEEKLY INSPECTED SLAUGHTER

Slaughtered at 32 centers during the week ended March 8 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City....	6,423	5,396	51,304	36,167
Baltimore, Philadelphia	4,954	1,011	32,790	635
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis..	9,509	1,614	72,778	3,340
Chicago Area	22,182	4,270	88,064	17,725
St. Paul-Wisc. Group ¹	29,703	24,802	132,363	11,912
St. Louis Area ²	9,624	2,681	57,678	7,028
Sioux City	9,363	16	36,309	7,962
Omaha	21,754	169	63,370	20,961
Kansas City	8,355	1,332	32,462	10,140
Iowa and So. Minn. ³	16,902	2,365	227,217	29,335
SOUTHEAST⁴	3,851	1,406	32,863	...
SOUTH CENTRAL WEST⁵	17,912	2,999	77,543	21,124
ROCKY MOUNTAIN⁶	9,405	405	18,748	9,902
PACIFIC⁷	21,748	1,098	44,831	28,420
Grand total	182,685	49,564	998,310	204,655
Total previous week	192,385	57,759	1,002,959	220,972
Total same week, 1951	170,345	56,092	864,395	155,172

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Fort Worth, Texas. ⁶Includes Denver, Colorado, Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

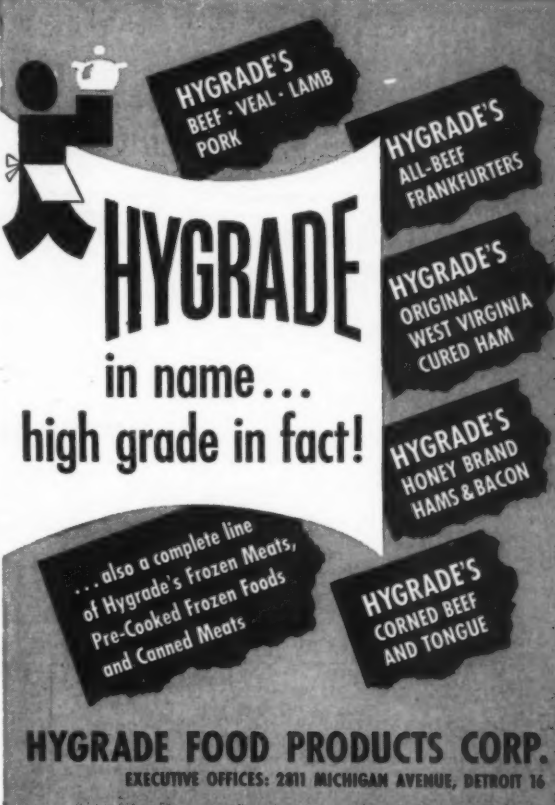
NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal inspection during: January, 1952—Cattle, 75.8; calves, 66.0; hogs, 75.0; sheep and lambs, 81.8.

SOUTHEASTERN RECEIPTS

Receipts of livestock at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended March 7:

	Cattle	Calves	Hogs
Week ending March 7	1,810	483	17,270
Week previous	1,392	254	16,243
Corresponding week last year	1,195	576	16,826

The National Provisioner—March 15, 1952



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WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points.

Write for Our Bulletins—issued Regularly.

Sausage & Smokehouse Equipment

- 4542—MIXER: Buffalo Standard, 7002 with 5 HP. motor, chain drive \$ 825.00
- 4334—SILENT CUTTER: Buffalo 43-B, complete with 25 HP. mtr., starter & mtr. base 850.00
- 4342—GRINDER: Enterprise, 7 1/2 HP., Westinghouse motor, 3 knives 725.00
- 4323—BACON FORMING PRESS: Anco 2200.00
- 4322—LOAF FILLER: Like Globe 29356, can be adjusted to pan heights up to 4 1/2" Pans from 3 1/2" to 4 1/2" W. & from 7" to 11 1/2" L. 125.00
- 4318—SILENT CUTTER: Buffalo 27", with V-belt pulley and 5 HP. motor 400.00
- 4310—VACUUM MIXER: Globe type 3750, 10002 cap., jacketed, 10 HP. 1800 RPM, 220 volt, 60 cycle, 3 phase A.C. motor, reducer. First class condition 1650.00
- 4305—MOLDS: (400) Ham Boiler Corp., stainless steel 1-9 and 0-2-6 8.50
- 4304—HAM MOLD WASHER: Adeiman 175.00
- 4301—ROTO-CUT: Globe, 42-18, complete with 1-40 HP. and 1-5 HP. motor 4650.00
- 4183—STUFFER: Pneumatic Loaf, dry 250.00
- 4210—SAUSAGE STICK WASHER: Motor driven with motor & speed reducer. Handle sticks up 48" 385.00
- 4191—SILENT CUTTER: Buffalo 470-B, center dump, 8002 cap., less motor 2500.00
- 4083—BAKE OVEN: Advance, late style, 96 loaf cap., complete, excellent condition. 1000.00
- 4084—MOLDS: Hoy 538, stainless steel, excellent condition 3.75
- SMOKE STICK CAGES: (25) for 34" sticks 25.00
- SMOKE STICK CAGES: (25) for 42" sticks 30.00

Lard & Rendering Equipment

- 4541—FRENCH OIL COOLER: 4'x10'-3 sec. with 15 HP. & loader for same. Bids requested
- 4540—BLOW TANK: Dopps 40002, with fittings for 2 cookers \$ 775.00
- 4463—HOG: Mills & Merrill, 13 CD, including 40 HP. mtr., direct drive. USED. Bids requested
- 4461—RENDERING COOKER: 5'x5' dry process, welded, flat heads. NEW. NEVER USED. less motor Bids requested
- 4460—RENDERING COOKER: 4'x8' dry process, completely overhauled, less motor Bids requested
- 4335—HYDRAULIC PUMP: French Oil, triplex electrically driven piston type, 3 pistons 3/4" dia., 50002 per sq. inch. with motor 425.00
- 4312—ENTRAIL & PECK CUTTER: Anco #164, for motor drive, less motor. Bids requested

Miscellaneous

- 4535—CARING FLUSHING MACHINE: Globe with century motor, good condition Bids requested
- 4525—SCALE: Fairbanks Morse platform beam, 20,0002 cap., platform 9'x22" Bids requested
- 4524—PUMP: Tri-Clover, 3" inlet, 2 1/2" outlet, 7 1/2 HP., Howell motor Bids requested
- 4360—LUNCH MEAT CANS: Approx. 25,000 62 sanitary style, 4 1/2"x3 1/2"x12 1/2", key opening, without lids Bids requested
- 4353—BOLLERS: (2) 100 HP. are water tube boilers, a complete plant, on foundation, \$2300.00
- 4347—TOLLEYS: (390) Hindquarters toleys, short hook type, black frame, galv. hooks95
- (508) Forequarter toleys, long hook type, black frame, galv. hooks 1.05
- 4348—SCRIBE SAW: Best & Donovan, with motor 225.00
- 4213—COMPRESSOR: Freon, plate, controlled, 5 HP. mtr., overhauled in A-1 condition. 500.00
- TIME CLOCKS (11) International Electric 75.00
- ARTERY PUMPING CONVEYOR TABLE: Stainless steel flights 42" L. x 22 1/2" W. x 37 1/2" H. with motor and speed reducer 1250.00

SEE PAGE 47 THIS ISSUE AND LOOK FOR FOUR PAGE ANNOUNCEMENT NEXT WEEK, FORMER CUDAHY KANSAS CITY PLANT LIQUIDATION.

DISPLAY ROOMS and OFFICES
1401 W. Pershing Rd. (39th St.)
U. S. Yards, Chicago 9, Ill.

Cliffside 4-6900

BARLIANT & CO.

- New, Used & Rebuilt Equipment
- Liquidators and Appraisers

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Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

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dress or box numbers as 8 words. Headline 75c extra. Listing advertisements 75c per line. Displayed, \$9.25 per inch. Contract rates on request

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE PLEASE REMIT WITH ORDER.

EQUIPMENT WANTED

WANTED: ANDERSON Duo Expeller, 500 ton curb press, 5x12 cooker, and 3x6 lard roll. EW-33, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: 14 foot insulated box—with or without chassis. GREENLEE PACKING CO., West 12th St., Sioux Falls, S.D.

EQUIPMENT FOR SALE

BOILERS

2500 Kewanee 2-Pass Firebox, ASME, 262-319 HP. 1002. Perfect Condition, with stoker, ash-tan cover, fittings, water level control. See in operation until March 28. Inspection guaranteed. \$4200 f.o.b. St. Louis.

OTHER SIZES IN STOCK ADVISE REQUIREMENTS 360-600 HP Water Tube Boilers for coal, oil, or gas firing. Save over 50%. Write for complete data.

UNITED STEEL PRODUCTS COMPANY
1534 Texas St., PO Box 4111, Memphis, Tenn.
Phone 35-2855

1—ANCO 2731 Cattle Head Washing Cabinet, hot galvanized.

1—ANCO Beef Pouch Table, 8'0" long, lifting Hopper, Manure Hopper, containing Umbrella stand pipe and platform hot galvanized.

1—ANCO 2807 Hot Hoist with 5" dia. Cylinder, 3'9" stroke, 7'6" lift, including operator valve, cable, sheave and pulley.

Above items new, never used.

BOX 134, NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

14—Anderson Expellers, all sizes.
1—Ross 500 ton Curb Press and Pump.
1—Mech. Mfg. Co. 5' x 16' Cooker-Melter.
6—150, 350, 600, 800 gal. Dopp Seamless Kettles.
1—Davenport 23A Dewaterer, motor driven.
1—Bone Crusher, 24" dia. drum.

We also have a large stock of S/S, Aluminum and Copper Kettles, Storage Tanks, Filter Presses, Grinders, Silent Cutters, Stuffers, etc.
Only a partial listing.

CONSOLIDATED PRODUCTS CO., INC.
14 Park Row BA 7-0600 New York 38, N.Y.

LIQUIDATION

Wonderful business opportunity for one who desires immediate possession of small, modern sausage kitchen equipment, 25 HP. Boiler automatic steammaster, linker machine, 100 lb. stuffer and cutter, 200 lb. mixer, Hoy ham press, Hoy molds, etc. All equipment only slightly used. WRITE

MAYO ANGERSTEIN
P. O. Box 26 VICTORIA, Texas.

RENDERING COOKERS

2—No. 600 Allbright-Neil 5' x 12', 10,000 lb. capacity, complete with 25 H.P. 3 phase, 60 cycle motors and starters. Gear drive. Good condition. In use at present. FS-108, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

★ ANDERSON EXPELLERS ★
All models. Rebuilt, guaranteed, or AS IS.
PITTOCK & ASSOCIATES, Glen Riddle, Penn.

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A Live Wire Wholesale Meat Distributor with an established business of long standing, catering to meat Markets, Hotels and Restaurants wishes to contact good reliable Packer with quality products to expand our volume of business.
W-119, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANTS FOR SALE

FOR SALE: Small modern packing plant, equipment, motor trucks and new home on seashore bids to be opened at close of business on March 24, 1952. The right is reserved to accept or reject any bid. Plant located at junction of new Madison to Milwaukee Memorial Highway 30 and County Trunk A, just outside of Lake Mills city limits. Lake Mills, a prosperous little city of about 3,000 population in winter, 4 to 5,000 in summer, has its beautiful Rock Lake.

Establishment enjoys low taxes, electrical rates, and insurance. Consists of 5.6 acres of land and is adjoined by highways and an 80 acre farm. Livestock pens, scales, in waylite block building. Slaughtering, sausage kitchen, 3 coolers, a Kolorbick building. Tracking supports steel channel, precast fireproof roof. New home with oil heat, 6 rooms and bath, (4 bedrooms), all modern conveniences, full basement, built on acreage. All buildings built in 1947 and 48. Unlimited possibilities for general packing plant, distribution depot and retail supermarket, due to layout and location. In heart of livestock resources, wonderful labor supply, good territory for business. Located 25 miles from Madison, 48 miles from Milwaukee.

This property must be seen to be appreciated. If interested bring a competent appraiser. Every facility for inspecting the premises and equipment will be afforded to parties really interested. A form for bidding will be available at the plant. List of real estate, improvements and equipment will be furnished upon request.

HABERMANN SAUSAGE KITCHEN
LAKE MILLS WISCONSIN

Locker plant located east central Indiana in a Swiss community over 2000 population. Net return on investment has been over 10% for the past 8 years. One-third down, rest easy terms to the right party. This plant is fully equipped and all lockers rented. Full particulars on request.
FS-110, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

MODERN, complete packing plant, including rendering, in the central part of Michigan. Capacity 100,000 lbs. sausage, 1500 hogs, 200 cattle per week. Opportunity to take over going business, with personnel and sales organization intact.
FS-120, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MODERN SAUSAGE FACTORY: With slaughter house. Good quota. Has been doing approximately \$750,000 gross yearly. Excellent midwest location. Will sacrifice for quick sale because owner has other interests. Don't miss this splendid opportunity. FS-121, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: Complete rendering plant equipment. Capacity 100,000 lbs. per day. Allbright-Neil cookers, Anderson Expeller, Grinders and Condensers. Must be disposed at once. Can be seen anytime at 707 South Market Street, Wilmington Delaware. Phone Wilmington 2-4223.

HOG • CATTLE • SHEEP

SAUSAGE CASINGS ANIMAL GLANDS

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SELL Surplus Equipment

The classified columns of *The National Provisioner* offer a quick, resultful method of selling equipment you no longer need at negligible cost. Turn space-wasting old equipment into cash. List the items you wish to dispose of and send them in. *The National Provisioner* classified columns will find a buyer for them.

CLASSIFIED ADVERTISING

POSITION WANTED

SAUSAGE CONSULTANT
Up-to-date, with 46 years of practical and theoretical experience in the manufacture of a complete line of quality sausage, when necessary using own formulas of piquant seasoning, also hams, picnics, rosettes for smoking, canning, tenderized boiling and roasting, artificial color on all kinds of sausage not necessary. Put in new items and a real good system to make uniform quality products all year round at a minimum cost price. Straighten out any sausage trouble in a short stay, placing men where best qualified. I travel north, south east and west to small or large plants. Best references on hand.
W-122, THE NATIONAL PROVISIONER
15 West Huron St., Chicago 10, Ill.

SALES MANAGER-MANAGER: Young aggressive man, college graduate, age 30, desires position with progressive independent firm. Now managing manufacturing unit for major packer in eastern metropolitan market, processing smoked meats and sausage products. Supervision of sales, processing, manufacturing and purchasing. Familiar with costs, yields etc. References furnished.
W-123, THE NATIONAL PROVISIONER,
15 W. Huron St., Chicago 10, Ill.

MANAGER: Wishes to locate in south, west, or midwest. Large and small plant experience for 20 years. Thoroughly experienced in pork and beef operations, processing, manufacturing, personnel, sales, costs and yields. W-114, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ENGINEER-MASTER MECHANIC
Graduate engineer with 20 years' experience on the job, in design, construction, installations. Master mechanic, boiler, engine, refrigeration, electrical systems, planning, preventative maintenance. W-124, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: Desires position with packing firm. Capable of taking complete charge. Will consider replies from Canada as well. W-125, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

MANAGER: Complete knowledge of costs, yields. Can build aggressive sales force. References. W-126, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

HELP WANTED

SALESMEN CALLING ON THE PACKING AND PROVISION TRADE
If you are selling spices, casings, etc., we have a product which is used extensively by the packing and provision industry and can be sold in conjunction with your present line. Most territories open. Excellent opportunity to increase your earnings. Only experienced men with following apply. State territory in which you are interested.
W-116, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FLORIDA SALESMAN

Pennsylvania Packer has an opening for an experienced salesman to sell a complete line of Smoked Meats—Processed Meats—Canned Meats—on a straight commission basis. Territory entire State of Florida. Must have background of selling Chain Buyers—Large Wholesale Distributors—Large Markets—Wagon Jobbers. *Nucleus of paying proposition already established. Give age, experience in detail, earnings necessary to maintain present status. All replies held in strict confidence. Mail replies to Box W-127, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES MANAGER
Aggressive man, preferably with a following in Boston and vicinity, capable of taking complete charge of all route salesmen distributing a quality line of prepared and ready-to-eat meats. Excellent salary for competent man. Please state qualifications and experience. All replies will be kept strictly confidential. W-128, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

OPPORTUNITY EXTRA-ORDINARY
PRODUCTION MANAGER—Frozen Minute Steaks—with reliable Midwestern Packer. Outstanding opportunity for man who has complete knowledge and experience to take full charge of supervision and production. All replies confidential.

W-133, THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

SALESMAN: To call on small slaughterers and locker plants with full line of machinery and supplies. Write the C. Schmidt Company, 1712 John Street, Cincinnati 14, Ohio.

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HELP WANTED

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Young man with some knowledge of butchering, who could take charge of small modern packing plant.

PARIS REFRIGERATED LOCKERS, INC.
PARIS, MISSOURI

EXPERIENCED MAN for small hog killing plant located in New Jersey. Must know all pork operating, such as killing, cutting and supervising. W-129, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

MISCELLANEOUS

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230 Java Street

Brooklyn 22, N. Y.

Phone: Evergreen 9-5953

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Write for details on a specific problem

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Chicago 13, Illinois

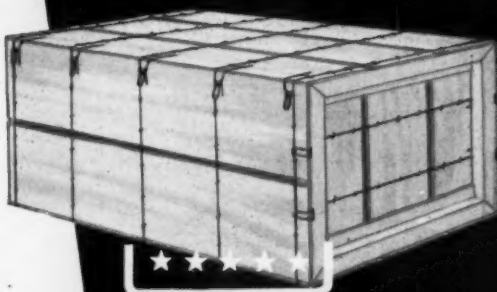
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in
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Has manufacturing, smoking, rendering and slaughtering equipment. Parts of plant brand new. Minimum amount of work necessary to qualify plant for federal inspection. Part of costs financed by RFC. Must be seen to be appreciated. Address

HAROLD W. FUNDERBURK
P. O. Box 100
Camden, South Carolina

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- ★ General All-Bounds have high-stacking strength! They are easy to palletize.

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No. 991

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